

ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Traminer Aromatico

*Da quando la luna e i pianeti comparvero in cielo, nessuno vide
i venditori di vino, che quelli cosa mai possono comprare
migliore di quel ch'han venduto*

Omar Khayyâm (1048 -1131)



Appellation: Trevenezie I.G.T

Grape variety: 100% Traminer

Production zone: vines from San Foca, gravelly soil of alluvial origin, guyot training system, 4.500 vines per hectare, yield 100 ql/ha

Harvest: beginning of September, hand-picked grapes

Vinification: crushing and destemming comes first 8 hours cold pre-fermentative maceration at 2/3° C. Later a gentle pressing with 60% run juice yield. 14 days alcoholic and malolactic fermentations occur under controlled temperature of 12° C. 5 months ageing in inox vats runs before 3 months bottle refining

Color: brilliant straw yellow

Nose: unique, intense, elegant and sophisticate bouquet: from floral, fruity and minerals aromas come out sweet flowers and fruits scents as jasmin and exoctic fruits

Taste: refinement and harmony express all the balance, due to a combination of natural acidity and freshness with silky and round sensations, enhancing all typical aromas which caress the palate in a long end

Food pairing: fish and marinated fish appetizers, smoked pork filet or trout, fine white ham, soft cheese, shellfish and seafood, risotto with asparagus. Venetian tradition: risotto with clams or Venice style scallops

Alcoholic content: 13% vol.

Serving temperature: ideal at 8° C, in cold carré stem glasses

Wine list reference: Italo Cescon artigiano del vino, Traminer Aromatico, Trevenezie I.G.T.