

ITALO CESCO

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Pinot Grigio

Ma fra il vino e l'amor, non saprei quali sian ragion di scelta: a mio parere, per non far torto a cose in pregio eguali, direi che meglio sia scegliere l'una e l'altra, che non sceglierne nessuna.

Lord Byron (1788 – 1824)



Appellation: Friuli Grave D.O.C.

Grape variety: 100% Pinot grigio

Production zone: vines from San Foca, gravelly soil of alluvial origin, guyot training system, 4.500 vines per hectare, yield 110 q/ha

Harvest: end of August, hand-picked grapes

Vinification: after crushing and destemming, a gentle pressing gives 50% of run juice. 15 days alcoholic fermentation occurs under controlled temperature of 13° C. 5/6 months maturation is on its yeast and, after racking and filtration, it follows 3 months bottle ageing

Color: straw yellow

Nose: intense and elegant, fruity with peach and citrus aromas, spicy with nutmeg scent

Taste: dry and fresh sensation enhances elegant fruity flavours; a good match with crispy character and round one leaves palate with a perfect balance, assuring a very pleasant wine

Food pairing: seafood dishes, gourmet salads as Cesar's, spicy and bittersweet appetizer, boiled white meat with spicy mayo, marinated fish with orange zest and pink pepper. Venetian tradition: risotto with sepia or risotto with fine white meat

Alcoholic content: 12,5% vol.

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

Wine list reference: Italo Cescon artigiano del vino, Pinot Grigio, Friuli Grave D.O.C.