

ITALO CESCON

ARTIGIANO DEL VINO



1957

il TRALCETTO®

Pinot Noir

*Il vino sa rivestire il più sordido tugurio
d'un lusso miracoloso
e innalza portici favolosi
nell'oro del suo rosso vapore,
come un tramonto in un cielo annuvolato.*

Charles Baudelaire (1821 - 1867)



Appellation: Veneto I.G.T.

Grape variety: 100% Pinot nero

Production zone: vines from Basalghelle, Fontanelle, Vallonto, Monastier e San Polo, clayey and mixed soil of alluvial origin, guyot training system, 4.000/5.000 vines per hectare, yield 115 q/ha

Harvest: beginning of September, hand-picked grapes

Vinification: after crushing and destemming, it follows 4 days cold pre-fermentative maceration. Then 6/8 day of traditional one. Alcoholic and malolactic fermentations occur under controlled temperature of 20° C. 6 months cement vats ageing plus 3 months of bottle one

Color: charming ruby red

Nose: fine and elegant bouquet, with small red berries aroma, roses and citrus scents, spicy and a bit herbaceous

Taste: perfect mirroring with nose, where spicy note comes out. Freshness, savory sensations and large body make a harmonious and long wine

Food pairing: roasted white meat, game, soft and mold cheese with jam and honey- Venetian tradition: "sopa coada" or gnocchi with Bolognese sauce

Alcoholic content: 12,5% vol.

Serving temperature: ideal at 16/18° C, in carré stem glasses. We suggest to slowly lead the wine at temperature, taking the bottle off from storage place the day before tasting

Wine list reference: Italo Cescon artigiano del vino, Pinot Noir, Veneto I.G.T.