



il TRALCETTO®

## Cabernet

“Tralcetto” is a gesture, a symbol a message: a knotty bit of cane, a branch picked out from the pruning by grandmother Anna and wound around the neck of a bottle produced by her son Italo, still a young cellar worker. Since that mild winter of 1957, Tralcetto is the visual theme of our winery: it still symbolize our family and communicates the unchanging principles that inspire our efforts: tradition and genuineness, dedication to work and love for earth.

**Appellation** D.O.C Piave

**Soil type** Clayey

**Grapes** Cabernet 100%

**Training system**

Sylvoz and cordone speronato

**N° of vines-hectare**

4.000 - 5.000

**Per-hectare yield**

110 q

**Harvest period**

Third week of September

**Vinification**

4/5 days cold pre-fermentative maceration, followed by traditional maceration; alcoholic and malolactic fermentations last a total of 20 days.

**Ageing**

Oaken barrel 9 months, bottle 6 months

### TASTING NOTES

**Colour**

Ruby red tinged with purple

**Aroma**

Rich with excellent fruit and spice. Complex and well balanced.

**Taste**

Dry, fruity, good concentration with notes of fruit and vanilla.

**Serving suggestions**

Enjoy with roasts, poultry, game and with aged cheese.

*Serving temperature: 18/20°C*



*From the Veneto to the Friuli inspired by the land*