



il TRALCETTO®

Merlot

“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 Merlot 100%

Training system

Sylvoz

N° of vines-hectare

5.000

Per-hectare yield

120 q

Harvest period

Third week of September

Vinification

2-3 days pre-fermentation maceration, followed by a 10 days traditional maceration. Alcoholic fermentation temperature does not exceed 23°C.

Ageing

Oaken barrel 9 months, bottle 4 months

TASTING NOTES

Colour

Dense ruby red

Aroma

Intense, with pronounced fruit and spice

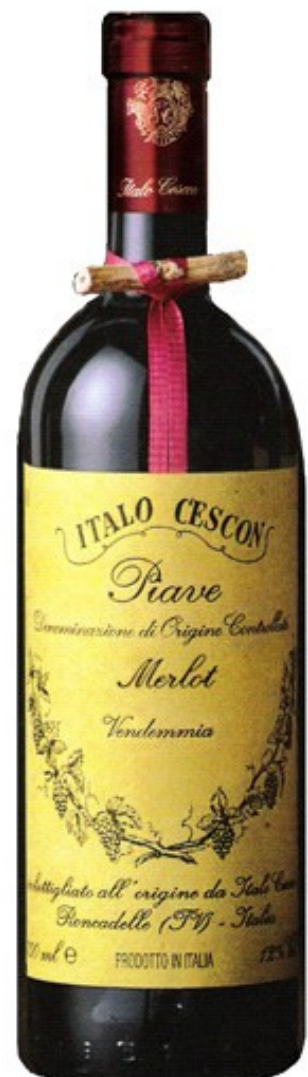
Taste

Warm and generous, dry, full-bodied and with a lengthy finish

Serving suggestions

Enjoy with roast light meats, poultry and giblets

Serving temperature: 18°C.



From the Veneto to the Friuli inspired by the land