



il TRALCETTO®

Pinot nero

“Tralcetto” is a gesture, a symbol a message: a knotty bit of cane, a tralcio picked out from the prunings by nonna Anna and wound around the neck of a bottle produced by her son Italo, still a young cellarworker. Since that mild winter of 1957, Tralcetto is the visual motif 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 I.G.T.Veneto
Soil type Clayey
Grapes Pinot nero 100%

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| Training system | Sylvoz and cordone speronato |
| N° of vines-hectar | 4.500 – 5.000 |
| Per-hectare yield | 115 q |
| Harvest period | First week of September |
| Vinification | 4 days pre-maceration, followed by 6 day traditional maceration. Alcoholic fermentation at 26°C. after which malolactic fermentation begins. |
| Ageing | Tanks 4 months, bottle 3 months |

TASTING NOTES

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| Colour | Ruby red |
| Aroma | Elegant, suggesting fruit and rose petals |
| Taste | Full flavoured with abundant spice notes and lengthy finish |
| Serving suggestions | Enjoy with roasts, of both light and red meat, game |

Serving temperature: 15/18°C.

From the Veneto to the Friuli inspired by the land.

