

ITALO CESCO IL TRALCETTO

"Pinot Nero"

Appellation: I.G.T Veneto

Soil type: Clayey

Grape: Pinot Nero 100%

N° of vines-hectare: 4.500 – 5.000

Per-hectare yield: 115 q

Harvest period: First week of September

Vinification: 4 days pre-maceration, followed by a 6-day traditional maceration. Alcoholic fermentation 26°C. after which malolactic fermentation begins.

Ageing: Tanks 4 months, bottle 3 months

Color: Intense ruby red

Aroma: Fine and elegant bouquet, with small red berries aroma, roses, and citrus scents.

Taste: Full flavored with abundant spice notes and lengthy finish

Serving suggestions: Enjoy with red meat, poultry, and hard/strong cheeses.

Serving temperature: approximately 60°-64°F.

Awards and Reviews: *Consistently vintage after vintage, this great wine has achieved Decanter Award of the best review- this year to this date -Decanter Wine pub. 90 Points, with additional reviews.*



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