



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