



il TRALCETTO®

## Chardonnay

“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** Chardonnay 100%

**Training system** Sylvoz and cordone speronato

**N° of vines-hectar** 4.000 - 5.000

**Per-hectare yield** 110 q – 85 q

**Harvest period** Last week of August

**Vinification** Flash chilling of must before light pressing. Cool-temperature fermentation for 15 days at maximum 12°-14°C.

**Ageing** Sur lie in stainless steel tanks 4 months, bottle 6 months.

### TASTING NOTES

**Colour** Straw-yellow with pale green highlights

**Aroma** Delicate and elegant, with note of apple, banana and crusty bread

**Taste** Fresh, fruity, with full and complex flavours

**Serving suggestions** Enjoy with fish, either poached or baked

*Serving temperature: 8/10°C*



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