



il TRALCETTO®

## Marzemino

“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** I.G.T. Veneto

**Soil type** Clayey

**Grapes** Marzemino 100%

<b>Training system</b>	Sylvoz
<b>N° of vines-hectare</b>	4.500
<b>Per-hectare yield</b>	110 q
<b>Harvest period</b>	Second week of September
<b>Vinification</b>	15 day fermentation at 20°C in glass lined cement vats, followed by traditional malolactic fermentation.
<b>Ageing</b>	7 months in glass-lined vats

### TASTING NOTES

<b>Colour</b>	Intense, lively ruby red
<b>Aroma</b>	Warm, rich and very fruity
<b>Taste</b>	Vivacious, with steady development, mirroring faithfully the aromas on the nose and adding cherry and liquorice; the finish is subtly sweet
<b>Serving suggestions</b>	Roasts, both of light and red meats, pheasant and guinea hen and game.

*Serving temperature: 16/18 °C. Serve as soon as uncorked*

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

