



il TRALCETTO®

## Merlot

“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** Merlot 100%

**Training system**

Sylvoz

**N° of vines-hectare**

5.000

**Per-hectare yield**

120 q

**Harvest period**

Third week of September

**Vinification**

2-3 days pre-fermentation maceration, followed by a 10 days traditional maceration. Alcoholic fermentation temperature does not exceed 23°C.

**Ageing**

Oaken barrel 9 months, bottle 4 months

### TASTING NOTES

**Colour**

Dense ruby red

**Aroma**

Intense, with pronounced fruit and spice

**Taste**

Warm and generous, dry, full-bodied and with a lengthy finish

**Serving suggestions**

Enjoy with roast light meats, poultry and giblets

*Serving temperature: 18°C.*



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