



il TRALCETTO®

Müller-Thurgau

“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 Gravely

Grapes Müller-Thurgau 100%

Training system Guyot

N° of vines-hectar 4.500

Per-hectare yield 100 q

Harvest period First week of September

Vinification Light pressing with 60% free-run must. 10-day fermentation with cultured yeasts at 14°C.

Ageing Stainless steel tank sur lie 5 months, bottle 3 months.

TASTING NOTES

Colour

Straw-yellow with green highlights

Aroma

fresh, delicate fragrances of peach blossom, dog rose, sage and elderflower, then notes of candied fruit, melon and peach.

Taste

Rich but refined, with prominent aromatic impression; well balanced with an elegant harmony of components. A crisp tasty, and intriguing finish.

Serving suggestions

Aperitifs, risotto with asparagus, poached sea cress, grilled shellfish.

Serving temperature: 8/10°C



From the Veneto to the Friuli inspired by the land