



il TRALCETTO®

Pinot Grigio

“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. Friuli Grave

Soil type Gravely

Grapes Pinot Grigio 100%

Training system Guyot

N° of vines-hectar 4.500

Per-hectare yield 110 q

Harvest period Last week of August

Vinification Light pressing with 50% free-run must. Fermentation with cultured yeasts over 10 days at maximum temperature of 16°C.

Ageing Sur lie in stainless steel tanks for 4 months, bottle 3 months

TASTING NOTES

Colour Rich straw yellow

Aroma Intense, with a slight note of nutmeg, peach and acacia blossom

Taste Dry, crisp, full flavoured, with complex fruit fragrances, in particular orange zest

Serving suggestions Enjoy with shellfish and with seafood dishes in general

Serving temperature: 8/10°C

From the Veneto to the Friuli inspired by the land

