



il TRALCETTO®

## Pinot Nero

“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** Pinot Nero 100%

**Training system**

Sylvoz and cordone speronato

**N° of vines-hectare**

4.500 – 5.000

**Per-hectare yield**

115 q

**Harvest period**

First week of September

**Vinification**

4 days pre-maceration, followed by 6 day traditional maceration. Alcoholic fermentation at 26°C. after which malolactic fermentation begins.

**Ageing**

Tanks 4 months, bottle 3 months

### TASTING NOTES

**Colour**

Ruby red

**Aroma**

Elegant, suggesting fruit and rose petals

**Taste**

Full flavoured with abundant spice notes and lengthy finish

**Serving suggestions**

Enjoy with roasts, of both light and red meat, game

*Serving temperature: 15/18°C*



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