



il TRALCETTO®

## Raboso Piave

“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** Mixed types. slightly gravelly

**Grapes** Raboso100%

**Training system**

Sylvoz and cordone speronato

**N° of vines-hectar**

4.500

**Per-hectare yield**

85 q

**Harvest period**

Last week of October

**Vinification**

Classic red wine vinification for good colour extraction, lasting 20 days at a maximum temperature of 24 months.

**Ageing**

Oaken barrel 30 months, glass lined cement vats 6 months, bottle 6 months

### TASTING NOTES

**Colour**

Dense ruby red edged with purple

**Aroma**

Rich and complex, youthfully fruity, with elegant notes of morello cherry

**Taste**

lean and dry, dense texture, with good fruit marries to nuances of spices and vanilla

**Serving suggestions**

Enjoy with roasts, both light and red meats, with game, poultry and cheeses

*Serving temperature: 18°C.*



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