



il TRALCETTO®

Sauvignon

“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 Sauvignon 100%

Training system	Guyot and Sylvoz
N° of vines-hectare	4.500 – 5.000
Per-hectare yield	100
Harvest period	Last week of August
Vinification	10 hours cold maceration, light pressing, fermentation with cultured yeasts over 20 days at 8°C
Ageing	Stainless steel tanks 3 months, bottle 3 months

TASTING NOTES

Colour	Straw yellow with pale-green highlights
Aroma	Crisp and intense, with notes of mint, pepper, juniper berry and tropical fruit
Taste	Full bodied and rich, with mature fruit and exotic flavour. On the palate expansive and elegant
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