



il TRALCETTO®

## Tai (Tocai)

“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** Clayey

**Grapes** Tai 100%

**Training system** Guyot

**N° of vines-hectare** 4.000

**Per-hectare yield** 110

**Harvest period** Second week of September

**Vinification** 6 hours cold maceration, light pressing, 12 day fermentation with cultured yeasts at 15°C

**Ageing** Stainless steel tanks 5 months, bottle 3 months

### TASTING NOTES

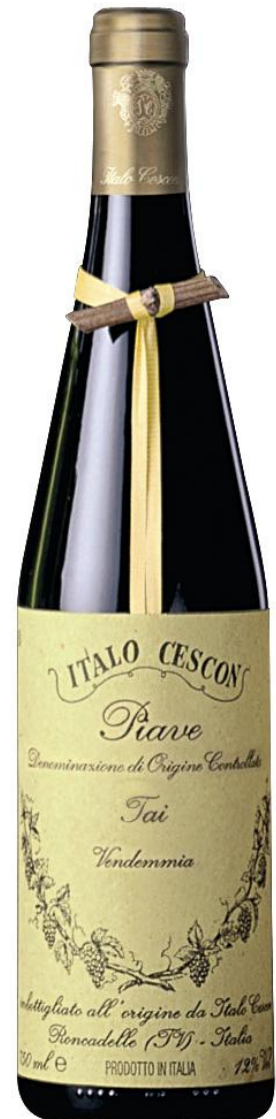
**Colour** Straw yellow

**Aroma** Fruity with notes of blossoms and almond

**Taste** Very appealing with a pleasantly bitterish note in the background marrying nicely with nuances of honey and peach

**Serving suggestions** Enjoy with light hors d'oeuvres soups and vegetables soups, seafood dishes and stews

*Serving temperature: 8/10°C*



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