



il TRALCETTO®

## Verduzzo

“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** Verduzzo 100%

**Training system**

Sylvoz

**N° of vines-hectare**

4.000

**Per-hectare yield**

110

**Harvest period**

First week of October

**Vinification**

Grapes are removed from the bunches and lightly pressed with a must yields of 60%. 15 day fermentation with cultured yeasts at 14 days

**Ageing**

Stainless steel tanks 4 months, bottle 3 months

### TASTING NOTES

**Colour**

Gold tinged straw yellow

**Aroma**

Pleasing, fruity, with notes of spice

**Taste**

Velvety, crisp and fruity, leisurely finish

**Serving suggestions**

Enjoy with light hors d'oeuvres soups and seafood dishes.

*Serving temperature: 8/10°C.*



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