



Italo Cescon Pinot Nero “Tralcetto”



Varietal: 100% Pinot Nero

Appellation: Veneto IGT

Alcohol %: 13

Soil: On typical calcareous soils.

Acidity: gr / ltr

Altitude: 150 ft A.S. L

Age of Vines: 20+ yrs

Tasting Notes: Ruby red in color. Provides an elegant bouquet suggesting fruit and rose petals. Contains abundant spices and provides a lengthy finish.

Aging: 6 months cement vats aging plus 3 months of bottle one.

Winemaking: After crushing and destemming, it follows 4 days cold pre-fermentative maceration. Then 6/8 day of traditional one. Alcoholic and malolactic fermentation occur under controlled temperature of 20° C.

Food Pairing:

Roasted white meat, game, soft and mold cheese with jam and honey.

Venetian tradition: “sopa coada” or gnocchi with Bolognese sauce



Accolades

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