



Italo Cescon Pinot Grigio “Tralcetto”



Varietal: 100% Pinot Grigio

Appellation: Veneto IGT

Alcohol %: 12

Soil: On typical calcareous soils.

Acidity: gr / ltr

Altitude: 150 ft A.S. L

Age of Vines: 20+ yrs

Tasting Notes: Plain straw yellow. Intense and elegant, fruity with peach and citrus aromas, spicy with nutmeg. Dry and fresh sensation enhances fruity and jammy flavors orange zest overall; a good match with crispy character and round one leave palate with a perfect balance.

Aging: 5/6 months maturation is on its yeast and, after racking and filtration, it follows 3 months bottle again. Winemaking: After crushing and destemming, a gentle pressing gives 50% of run juice. 15 days alcoholic fermentation occurs under controlled temperature of 13° C.

Food Pairing: Seafood dishes, gourmet salads as Cesar’s, spicy and bittersweet appetizer, boiled white meat with spicy mayo, marinated fish with orange zest and pink pepper.



Accolades

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