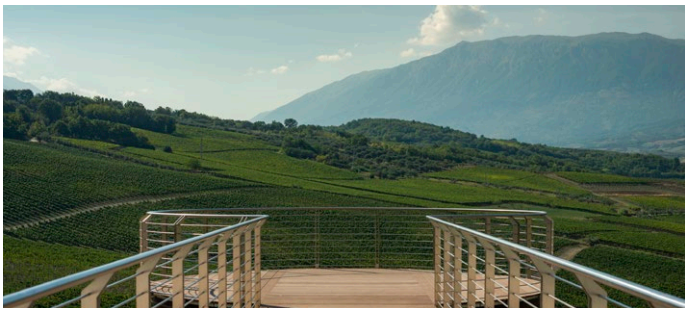
ZACCAGNINI



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Also known as the "green lung of Europe," Abruzzo offers evocative nature trails that pass through ancient villages with distinct historical and artistic value, never ceasing to surprise visitors. Here, among the picturesque hills of Bolognano, ruled by wise hands and the slowness of time, lies the Zaccagnini Winery. Our winery was created to tell the story, local traditions and artistic testimonies of an Abruzzo with millennial charm, to be preserved and respected.

TRALCETTO
Rosè
Terre d'Abruzzo IGT

ABRUZZO

ORIGIN
Medium-textured clay soil. Marquee and espalier training system.

GRAPE VARIETIES
Black grapes

IDENTITY
The wines of the "Tralcetto" line are represented by the typical vine sprig on the neck of the bottle and symbolize the deepest roots on which the bond between wine and territory is based. These tralcettos are harvested after annual pruning in the vineyards of our beautiful region and affixed by hand to each bottle with an ancient, artisanal gesture that brings a touch of magic to tables around the world.

HARVEST
Usually early harvest.

WINEMAKING
Rapid destemming-crushing and soft vacuum pressing until exact colorimetric parameters are obtained. Fermentation at low temperature in stainless steel tanks and bottling with screw cap closure.

TASTING
Bright pink color of medium intensity. The nose shows floral nuances of violets and roses alternating with notes of tart red fruits (raspberry, currant). The palate is balanced, with freshness and savoriness driving to the aromatic return of small red fruits on the finish.

PAIRINGS
Pair with aperitifs, white meat dishes and fish. Perfect pairing with light and delicate pizzas. Serving temperature 10-12°C.

ALC. BY VOL. 12,5% | AVAILABLE FORMATS 0,75 L

**The alcohol content may vary depending on the vintages.*