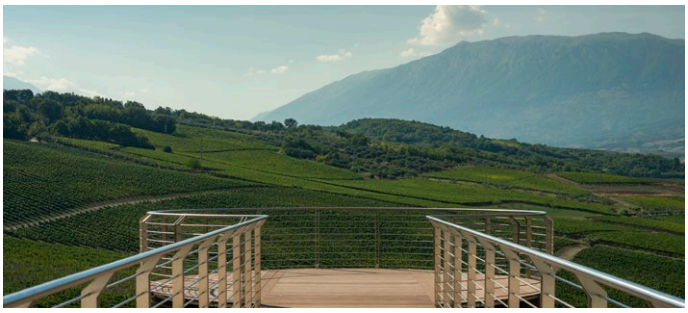
ZACCAGNINI



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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
Vino Spumante
Brut Rosé

ABRUZZO

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

GRAPE VARIETIES
Black grapes

IDENTITY
Thanks to the Martinotti (or Charmat) method, this sparkling wine maintains the freshness and aromatic range of the grapes.

HARVEST
Usually early harvest.

WINEMAKING
Soft pressing and static decantation of the must. After the first fermentation in temperature-controlled stainless steel tanks, the prise de mousse takes place in autoclaves following the charmat method. To be consumed preferably in the two years following the prise de mousse.

TASTING
A soft pink color, this wine has a delicate and elegant bouquet with notes of small red berries such as raspberry and strawberry, hints of wild red currant and pomegranate, and spicy nuances of ginger. The palate is forthright and generous, easy to drink for freshness and savoriness. The bubbles dictate the pace to cadences of small fruits that return on a bitter-sweet finish.

PAIRINGS
It is perfect with seafood appetizers, grilled fish, seafood pasta or risotto, shellfish and oysters. Serving temperature 6-8°C.

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

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