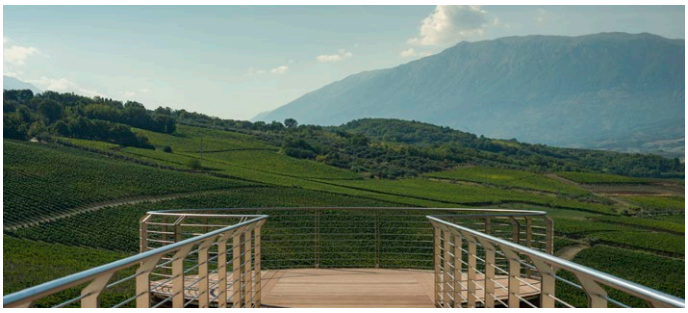
# ZACCAGNINI



cantinazaccagnini.it

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
## Trebbiano d'Abruzzo DOC
## "Il bianco di Ciccio"

ABRUZZO

**ORIGIN**
Medium-textured clay soil. Marquee training system.

**GRAPE VARIETIES**
Trebbiano d'Abruzzo

**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**
Harvest in early September.

**WINEMAKING**
Grape-destemming, soft pressing under vacuum to extract the free-run juice and fermentation of the clear fraction only at low temperature for 10 days. Aging in stainless steel tanks for 3 months and subsequent bottling.

**TASTING**
Straw yellow color of medium intensity. The nose is intense and fragrant with bouquet centered mainly on white-fleshed fruit with hints of citrus and dried fruit. The palate alternates between freshness and savoriness and the citrus scents perceived on the nose are rediscovered.

**PAIRINGS**
Perfect as an aperitif, it goes very well with fish-based first courses, to try with pizza as well. Serving temperature 8-10°C.

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

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