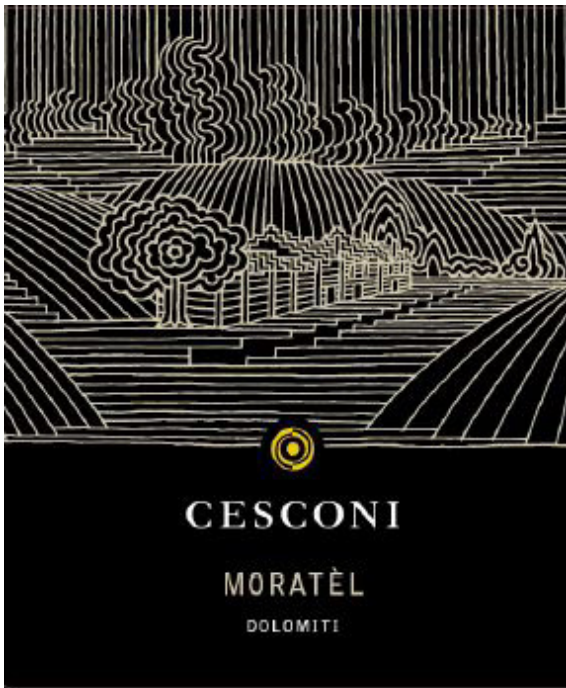




# CESCONI

## PROFILE

Perched high above Trento on banks of the Adige River is the hill of Pressano. In these rugged Alpine surroundings, the Cesconi family tends their vineyards planted to both red and white grapes. The current proprietors can trace their family roots back to the 17th century, and building on more than two centuries of cultivating and producing wine in Trentino, the four Cesconi brothers - Lorenzo, Roberto, Alexander and Franco - as well as their father Paul, continue the family tradition. The family has a deep appreciation and respect for the achievements of their ancestors, however, they seek to build on this history by perfecting the traditional practices of the Domaine. To that end, the brothers work entirely organically in the vineyards and continue to move towards biodynamic methods. It's hard not to admire the humble ambitions of these soft spoken farmers to make what Lorenzo refers to as "tasty wine" - if only more wines were produced with such a concise vision.



## SPECIFICATIONS

**Wine:** Red Blend "Moratèl"

**Varietals:** 60% Merlot, 20% Lagrein, 15% Teroldego, 5% Cabernet Sauvignon

**Appellation:** Vigneti Delle Dolomiti IGT

**Location:** Trentino - Pressano vineyard, Pivier vineyard

**Exposure:** West

**Production:** 20,000 bottles

**Soil:** Clay and silt with Werfen sediment

**Vineyard Age:** 40 years

**Pruning:** Guyot and Pergola Doppia (for Lagrein)

**Harvest:** Manual

**Agricultural Method:** Certified Organic (Siquia) 

**Vinification:** Grapes are 100% destemmed. Stainless steel fermentation with natural yeast. 10 days maceration for the Lagrein and Teroldego and approximately 20 days for Merlot and Cabernet. Varieties are fermented and aged separately. 12 months in used barriques.

**Tasting Note:** This blend of Merlot, Cabernet Sauvignon, Teroldego, and Lagrein is velvety and perfumed. Notes of red and black berries are complemented by generous, soft tannins. Perfect with grilled red meats or ratatouille.

**Alcohol:** 13.5%

**Residual Sugar:** 1.0 g/l

**Acidity:** 5.54%



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