

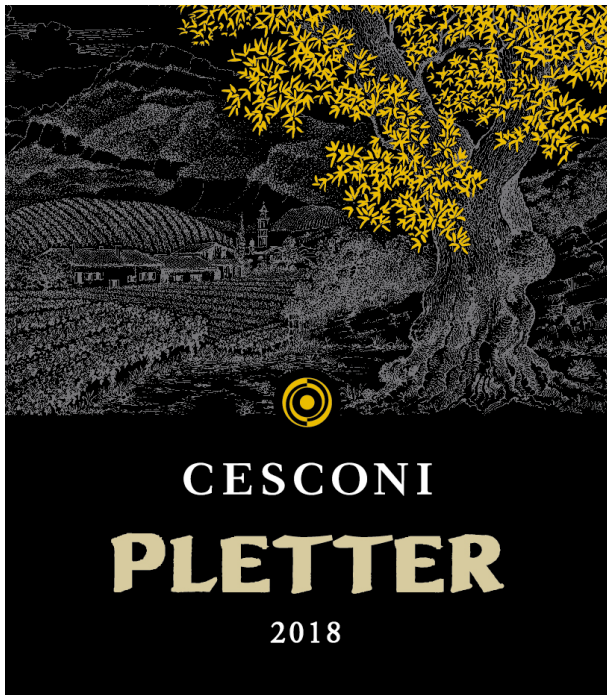


CESCONI

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.

Ian d'Agata writes in Vinous of the 2015 vintage: "Dark inky-ruby. Fresh floral aromas of violet, plums, and black cherries macerated in alcohol. Then fresh and juicy, with very good acid-fruit-tannin balance. A succulent wine that is typical of Lagrein in warm vintage: fruity, rather than spicy and herbal." (92 points)



SPECIFICATIONS

Wine: Lagrein "Pletter"

Varietals: 100% Lagrein

Appellation: Vigneti Delle Dolomiti IGT

Location: Trentino - Pressano vineyard, 300 meters above sea level

Exposure: West

Production: 10,000 bottles

Soil: Werfen sediment

Vineyard Age: 40 years

Pruning: Pergola Doppia

Harvest: Manual

Agricultural Method: Certified Organic (Siquia) 

Vinification: 100% destemming. Fermentation in stainless steel. 10 days maceration, 12 months in used barriques. Additional six months aging in bottle.

Tasting Note: The Pletter shows notes of blackberries, blueberries, and purple flowers with bracing minerality and a light black pepper spice. An excellent match for hard cheese, salumi, or red meats.

Alcohol: 13.7%

Residual Sugar: 0.7 g/l

Acidity: 6.5%



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