

CLASSIC SUPERIOR

*Traminer
Trevenezie I.G.T.*

Luscious Traminer Aromatico is one of the world's most important grape varieties. Although it is difficult to grow, this fruit creates enchanting, authentic wines when terroir and climate provide the right conditions. Its bouquet is intense and complex, rich in aromas reminiscent of refined, exotic spices, delicate rose hips and tropical fruit. This is a wine that ages well and is pleasant to drink even after many years.

IN THE VINEYARD

Variety: 100% Traminer Aromatico
Type of soil: gravelly calcareous clay
Plant density: 4,000 - 4,500 plants per hectare
Production: 8,000 kg/hectare
Growing method: Guyot
Harvest: second ten days of September

IN THE WINERY

Grapes harvested when fully ripe are crushed and left to macerate for twelve hours at 8 °C, in order to extract all the aromas. They then undergo soft pressing and low temperature (14-15 °C) fermentation for approximately 15 days. Maturation takes place in steel on the lees, which are periodically pumped over (bâtonnage) to provide a soft, full wine.

TASTING NOTES

Colour: straw yellow with old gold highlights. The colour of this wine comes from the pinkish hue of the grape skins, which deepens the shade of yellow.
Aroma: intense scents with typical floral hints of rose petals and sensations of tropical fruit, with an end note of refined spices such as nutmeg and aniseed. Also features herbaceous hints of sage, mint and thyme.
Flavour: fine, fully aromatic and delicately mineral. Lingering, sapid, velvety end note.

SERVING SUGGESTIONS

An excellent aperitif, it is delicious with spicy oriental cuisine and typical Mediterranean fish dishes such as seafood risotto and grilled shellfish. Try it with blue-veined or hard cheeses.

SERVING TEMPERATURE AND STEMWARE

Temperature: 8-12 °C
Stemware: medium-sized tulip glass, narrowing towards the rim.

WHAT TO WRITE IN THE WINE LIST

Traminer Trevenezie IGT "Linea Classici Superiori" - Ornella Bellia Wines

STORAGE

Keep in a cool, dry place, away from sources of light and heat.

TECHNICAL INFORMATION

Alcohol: 13.00% Vol.
Sugar: 4 - 5 g/l
Total acidity: 5.00 - 5.50 g/l
Ph: 3.50 - 3.60
Sulphite content: 80 - 120 mg/l (over 40% lower than the legal limit)

PACKAGING

- Bottles: 750 ml bottles
- Packaging: boxes of 6 bottles packed upright
- Packs per pallet: 100 6-bottle boxes in rows of 20 boxes



ORNELLA BELLIA
VENEZIA WINES

The strenght of a family