

TYPICAL WINES

"Filo d'Erba"

Carmenère

I.g.t. Veneto

IN THE VINEYARD

Variety: Carmenère 100%

Type of soil: alluvial calcareous clay

Plant density: 3,500 - 4,500 plants per hectare

Production: 7,000 - 8,000 kg/ha

Growing method: Sylvoz

Harvest: first ten days of October

IN THE WINERY

Wine made from grapes grown in sun-kissed vineyards, without forcing for production and harvested only when fully ripe. After soft crushing the grapes macerate on the skins for over 15 days to extract colour and aromas. At the end of first fermentation the wine is transferred to steel tanks where malolactic fermentation is completed to achieve the best balance and maximum aromatic finesse.

TASTING NOTES

Colour: vivacious red with violet highlights.

Aromas: unmistakable the intense herbaceous hints and fragrances reminiscent of raspberries and red currants.

Flavour: good structure, broad and soft on the palate, ending dry with pleasant tannins.

SERVING SUGGESTIONS

Excellent with roast and braised meat. Its full flavour goes well with medium hard and hard cheeses.

SERVING TEMPERATURE AND STEMWARE

Temperature: 18 °C

Stemware: large glass narrowing at the rim.

WHAT TO WRITE IN THE WINE LIST

Carmenère IGT Veneto Filo D'erba "Linea Tipici" - Ornella Bellia Wines

STORAGE

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

TECHNICAL INFORMATION

Alcohol: 13% Vol.

Sugar: 2 - 3 g/l

Total acidity: 5 - 5.50 g/l

Ph: 3.40 - 3.60

Sulphites: 80 - 120 mg/l (over 40% lower than the legal limit)

PACKAGING

• Bottles available: 750 ml

• Packaging available: boxes of 6 bottles standing upright

• Packs per pallet: 100 x 6 bottle boxes on rows of 20 boxes



ORNELLA BELLIA
WINES

Family of wine grape growers at Pramaggiore