

# CLASSIC SUPERIOR

## *Malbec* *Veneto I.G.T.*



Malbec is a French variety of vine and apparently gets its name from the vine grower who first planted it in the Médoc. It was widely cultivated in Italy too until the 1980s, then the increase in interest in Cabernet and Merlot led to a considerable reduction in the area under vine, from 491 hectares cultivated in 1970 to 66 hectares currently cultivated mainly between Veneto and Friuli.

However, the uniqueness and the highest quality that Malbec reaches in the territory of Mendoza in Argentina where it has become the most widespread variety is not to be forgotten.

For this reason, the grafted vines we planted belong to the clone ISV - R6 selected by the Vivai Cooperativi Rauscedo right in Mendoza, Argentina.

For our winery this is a red wine with an unprecedented aromatic richness that we planted for the first time in 2001 on our Pradipozzo Estate and then, just this year, in our Cinto Caomaggiore Estate.

A modern wine with a nonconformist style, which impresses for its fruity intensity and light spiciness. It draws its strong and generous nature from the typical clayey calcareous soil of alluvial origin of our area and the pleasant and friendly style from our Mediterranean climate.

### IN THE VINEYARD

Variety: Malbec 100%

Type of soil: calcareous clayey of alluvial origin

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

Production: 8,000 kg/ha

Growing method: Sylvoz

Harvest time: second ten days of September

### IN THE WINERY

Wine obtained from grapes harvested when fully ripe, in vineyards well exposed to the sun and not forced to production. The soft pressing of grapes is followed by maceration in contact with the skins for 10-15 days in order to extract color and aromas. Once the first fermentation is over, the wine continues its refinement period in steel tanks where it will finish the malolactic fermentation reaching the best balance and aromatic finesse.

### TASTING NOTES

Colour: intense ruby red.

Aromas: typical wild and harmonious aroma with notes of ripe plum or blackberry and black cherry jam. Sweet spice ending.

Flavour: full-bodied, soft, slightly tannic taste with hints of berries.

### SERVING SUGGESTIONS

Malbec is versatile in matches, from grilled red meats to savory and aged cheeses. Comes nicely with boiled and roasted meats. Ideal with eggplant burgers.

### SERVING TEMPERATURE AND STEMWARE

Temperature: 16-18 °C

Stemware: large wine glass.

### WHAT TO WRITE IT IN THE WINE LIST

Malbec Veneto IGT "Linea Classici Superiori" - Ornella Bellia Wines

### STORAGE

Our winery guarantees the integrity of the product and its correct development only and exclusively when preserved in a cool place (8-15 °C), dry and away from sources of light and heat.

### TECHNICAL INFORMATION

Alcohol: 13.00% Vol.

Sugar: 5 - 6 g/l

Total acidity: 5 - 6 g/l

pH: 3.40 - 3.60

Sulphite content: 80 - 120 mg/l (more than 40% below the legal limit)

### PACKAGING

Bottles available: 750 ml bottles

Packages available: boxes of 6 bottles lying vertically

Packs per pallet: 100 boxes of 6 bottles on rows of 20 boxes



**ORNELLA BELLIA**

VENEZIA WINES

*The strenght of a family*