

*La vite s'adagia provata dal vento.
E trova conforto nell'abbraccio
dell'acero profumato.
Baciati dal sole, cullati dalla luna
amoreggian beati nelle stagioni secolari.*

The hills around Spoleto covered by the bright yellow-green drops of the Traibo. Traibo comes from a Frankish word for Trebbiano. Cantina Novelli created a unique wine with grapes from an old vine maple pre-phylloxera married with the maples and certified by the Faculty of Agriculture at the University of Milan.

Type of Wine: White

First year of production: 2008

Average annual production: 2300

Climat: hot summers and very cold winters

Meters above the sea level: 232

Training system: Guyot

Extension of the vineyards: 1860 m

Number of Maples Plants: 70

Number of Vines Plants: 140

Plants average age: 90 years

Average Yield per Plant: 20 kg

Grapes Yield in Wine: 62%

Harvesting: Manual using the stairs, baskets and boxes, in the last week of November.

VINIFICATION AND AGEING

After the pressing of the whole bunch and until 1 bar pressure, the must is placed in acacia barrels, that have a capacity of 500 litres, for the alcoholic fermentation. The refinement is done in oak barrels for a duration that vary from 24 to 30 months.

Stabilisation: totally natural.

SENSORY CHARACTERISTICS

Gold yellow color with an excellent plot.

The impacting aroma shows hints of ripe yellow fruit and roasted hazelnuts, closing persistently with spicy scents. Nicely balanced palate stands contrasted with the warmth of alcohol and fresh mineral notes. Pleasently balance to the taste that remarks the warm alcohol contrasted by fresh and mineral notes.

Available sizes: 750 ml

Serving suggestions: Ideal with first courses. It perfectly matches with truffles and with saffron. Also well joined with second courses of fish and shellfish.

Recommended Glass: baloon

Serving Temperature: 15-17 °C.

Preservation: store in a cool, dry place away from direct light.


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NOVELLI

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