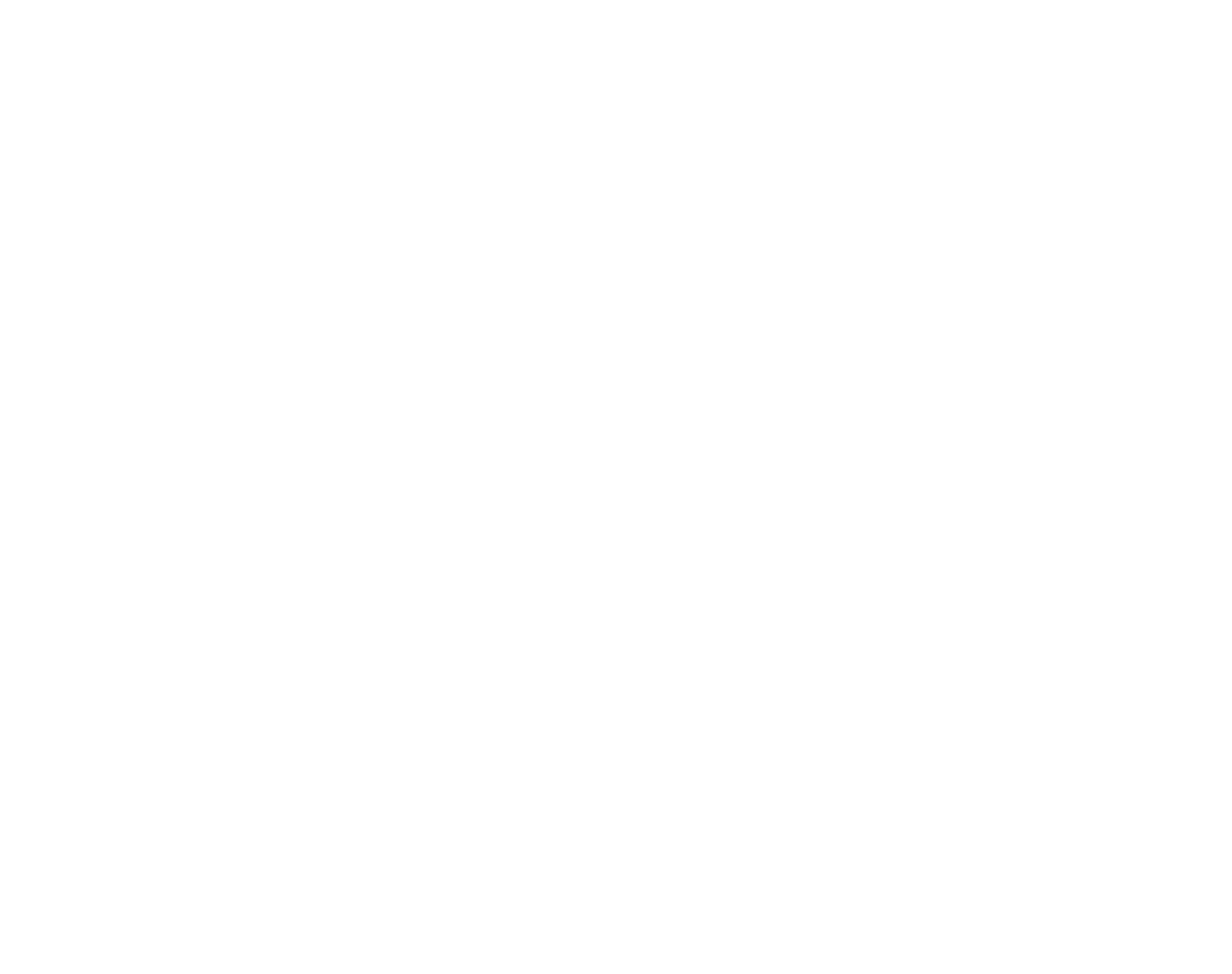




ORNELLA BELLIA
WINES

The strength of a family



Story

ORNELLA BELLIA WINES is the story of my family, a story of love for wine and hospitality that spans three generations of people who have expressed their passion in a territory dedicated to excellence and made quality their life's mission.

My family story began in 1951 in the heart of the "Lison Pramaggiore" area, nowadays an essential part of the new "Venezia" controlled denomination of origin. Beginning with 18 hectares run as a tenant farmer by my grandfather Aurelio Bellia, going on from my father Giovanni it's now my turn as owner of over 33 hectares, with the addition of the same number of hectares owned by selected, loyal suppliers who our agronomists and wine-makers support in caring for their vineyards and grapes in order to guarantee constant production quality.

Ornella Bellia

The strength of a family

For over half a century our family has pursued a single dream, to advance while staying faithful to tradition and the wines that over the years have been a symbol of our company's success.

We have always thought that producing wine means undertaking a lifelong project for ourselves and our children. The results of such a project come from our daily efforts and tenacity. Nature has transmitted to us the importance of patience and the pleasure of generosity and for this reason we intend to persevere, transforming our business and renewing our promise to seek quality in every detail.

In our opinion, the best way to perceive the value of our wines is to understand the philosophy, intuitions, perceptions, knowledge and experiences that have led to their creation. We have understood that the strength of our wines lies above all in the soil, the microclimate and the vineyards.



Terroir and wine grape growing

Vineyards with spurred cordon, Guyot and Sylvoz trained vines feature soil on a thin layer of caranto (calcium carbonate) and a mainly clayey surface layer, both of alluvial origin from the sediment deposited by the nearby Rivers Livenza and Tagliamento. Such terrain holds water well and contains large quantities of mineral elements such as potassium, calcium and magnesium, together with a well-balanced quota of organic substances.

Here the climate is mild due to the protective effect of the nearby mountains and sea breezes from the Adriatic. The flat disposition exposes the vineyards to local winds.

The Bora, a fresh, dry wind, blows from the north east and a warm, damp Sirocco comes from the south east throughout the year. These winds rise mainly in the evening, lowering the nocturnal temperature, which favours the diurnal temperature range. This leads to perfect aromatic maturation, a prelude to extremely elegant wines that age well.

Visitors to this plain can observe a landscape modelled by viticulture. But those who have grown up here have learned to recognise the colours and fragrances and see a land that reveals values, pleasures and virtues.

Fermentation and maturation

Having grown our grapes with the most respectful care, we then celebrate the harvest and immediately listen to the must turning into wine, which then ages in steel and wooden casks to achieve just the right maturity.

All this takes time, something that has taught us the value of experience and tradition, the force of every individual gesture and the importance of knowing when to stop and wait for an outstanding wine.

When the bunches of grapes have been picked they are taken to the selection centre, where they are divided according to their clone and the parcel of vineyard.

After that comes alcoholic, and sometimes malolactic, fermentation, from which we extract the best quality and typical characteristics, clone by clone of each variety, using vinification protocols that incorporate research and experience acquired over the years.

This is followed by constant stirring on the lees (*bâtonnage*) that keeps the yeasts suspended and increases the wine's structure and aromatic complexity. While the wine is standing our team of winemakers and wine engineers carry out careful analyses in order to ensure that it has reached the right point of maturation before the final bottling stage.



CHARDONNAY
IGT VENETO
LINEA CLASSICI

*Clear straw yellow colour.
Important fruity highlights with delicate hints of Golden
Delicious apples and pears.
Dry wine, with right acidity, full bodied and flavourful.
Excellent as an aperitif, it exalts starters and is delicious
with fish or pasta dishes, especially strongly flavoured
ones.
Serve at 10-12°C in medium sized tulip-shaped glass
narrowing at the rim.*

PINOT GRIGIO
DOC DELLE VENEZIE
LINEA CLASSICI

*Bright straw yellow colour.
White fruit aromas, especially pears and Golden
Delicious apples. Final with elegant floral and citrus hints.
Dry, definite, full, harmonious and flavourful taste.
Excellent as an aperitif, it is sublime with seafood salads,
meat or fish first courses, richly flavoured soup and even
with white meat.
Serve at 10-12°C in medium sized tulip-shaped glass
narrowing at the rim.*

SAUVIGNON
IGT VENETO
LINEA CLASSICI

*Bright straw yellow colour.
Broad and strong fragrance, with hints of wild flowers,
ripe melons and capsicum peppers.
Flavourful on the palate, slightly acidulous with capsicum
pepper undertones; delicate body.
Excellent with fish. Goes very well with soup and delicate
vegetable risottos. Try it with mixed fruit and vegetable
salads.
Serve at 10-12°C in medium sized tulip-shaped glass
narrowing at the rim.*

CABERNET FRANC
IGT VENETO
LINEA CLASSICI

*Ruby red colour with delicate violet highlights.
Intense scent, with hints of herbs and red fruit; well-
balanced and penetrating.
Full and lapping flavour with well-balanced body.
Excellent with roasted and braised red meat. The full
flavour goes perfectly with semi-hard and hard cheeses.
Serve at 18°C in large glass narrowing at the rim.*

CABERNET
SAUVIGNON
IGT VENETO
LINEA CLASSICI

*Bright ruby red colour.
Intense, well-balanced aroma with hints of ripe red fruit.
Full, genuine and generous flavour, well-balanced with
just the right tannins.
This wine goes well with red or white meat roasts and
hard cheeses.
Serve at 18°C in large glass narrowing at the rim.*

MERLOT
IGT VENETO
LINEA CLASSICI

*Bright ruby red colour.
Intensely vinous, with hints of cherries and ripe fruit. Full,
fragrant flavour.
Full-bodied, with excellent tannins, dry and pleasant.
Excellent with flavourful dishes such as mushroom or
Milanese risotto, pasta and meat filled ravioli. Delightful
with boiled or roast white and red meat.
Serve at 18°C in large glass narrowing at the rim.*

MALBECH
IGT VENETO
LINEA CLASSICI

*Wine made from fully ripe grapes grown in vineyards
exposed to the sun, without forcing for production. The
grapes undergo soft pressing and then maceration on
the skins for 10-15 days in order to extract colour and
aromas. After first fermentation the wine is transferred to
steel tanks to mature and complete malolactic fermentation
to achieve the best balance and maximum aromatic
finesse.
Ruby red colour tending to violet.
Intense and typically wild scent, harmonious with hints of
ripe plums or cranberry and cherry jam.
Full and soft taste, with light tannins and hints of mixed
berries.
Excellent with flavourful dishes such as mushroom or
Milanese risotto, pasta and meat filled ravioli. Delightful
with boiled or roast white and red meat.
Serve at 18°C in large glass narrowing at the rim.*

CLASSIC WINES

The *elegance* and *finesse* of international varieties is enhanced here due to the added value of over half a century's *experience* in producing them. The aromatic elegance of these varieties is their dominant characteristic. From the white berry varieties such as Pinot Grigio and Chardonnay to Bordeaux-based varieties such as Merlot and Cabernet Sauvignon, these international red and white wines can be found in all modern catering because *they go easily* with many types of food and are pleasant to drink.



"FILO D'ERBA"
CARMENÈRE
IGT VENETO
LINEA TIPICI

*Vivacious red colour with violet highlights.
Unmistakable the intense herbaceous hints and fragrances
reminiscent of raspberries and red currants.
Good structure, broad and soft on the palate, ending dry
with pleasant tannins.
Excellent with roast and braised meat. Its full flavour goes
well with medium hard and hard cheeses.
Serve at 18°C in large glass narrowing at the rim.*

"NOTE DI ROSA"
ROSATO
IGT VENETO
LINEA TIPICI

*Pale pink colour.
Hawthorn blossoms, green apples and white almonds
aroma with a gentle, delicate final reminiscent of wild roses.
Fresh wine, rich with vivid acidity that goes wonderfully
with a final note of mixed red berries.
Excellent as an aperitif and great with fried vegetables,
mushrooms, delicate pasta dishes and risottos with
spring vegetables. Ideal for flavourful white meat and fish
dishes. Try with seafood pizza or seasonal vegetables.
Serve at 6-8°C in medium sized tulip-shaped glass
narrowing at the rim.*

INCROCIO MANZONI
6.0.13
IGT VENETO
LINEA TIPICI

*The grapes are picked fully ripe and then crushed. They
undergo pre-fermentation maceration at 8°C for 12 hours
to extract all the aromas and are then soft pressed and
fermented at 14-15°C for approximately 15 days. Maturation
takes place in steel, on the lees which are periodically
stirred (bâtonnage) to make the wine soft and full. Straw
yellow colour with golden highlights.
Fine and delicate scent, reminiscent of ripe pears, with
intense hints of tropical aromas, ending with a floral note.
Full-bodied, flavourful and refined with well-balanced
sweetness and acid fragrance.
Wine to serve with soup, especially creamed ones, and
vegetable or fish soufflé. Try it with shellfish or risotto with
scampi or asparagus and with capsicum pepper stuffed
rabbit.
Serve at 10-12°C in medium sized tulip-shaped glass
narrowing at the rim.*

INCROCIO MANZONI
6.0.13
RAISIN WINE
IGT VENETO
LINEA TIPICI

*Bright yellow wine with golden highlights.
The aroma is incredibly complex and reminiscent of ripe
tropical fruit with enveloping citrus hints. The finish is
intense with notes of honey and flowers on a vanilla base.
On the palate it is refined, sweet, smooth and flavourful,
with beautifully balanced sweetness and acid fragrance.
Lingers pleasantly.
Excellent with cream cakes and rustic flat bread. This is
a sipping wine that is also delightful with herbal cheeses.*

TYPICAL WINES

This wine is the result of a project aimed at safeguarding indigenous varieties and their *Terroir*, starting with the soil and ending with consumers. The result has been achieved through the meticulous care we take at every individual stage of the process, guided by the persistent will to valorise our wines that has always distinguished us. Absolute loyalty to the characteristics of a variety and the *typical* nature of its terroir have gone towards making these wines ideal partners for Italian and international cuisine.



CARMENÈRE

Carmenère is not an indigenous variety, but it has always been a feature of our production area and our family's history. For this reason it has become fundamental in our *Terroir*, together with Lison Docg.

The Carmenère vine has been grown in our area since the second half of the 19th century, but it was often mistaken for Cabernet Franc because its leaves, bunches and shape are similar to this variety: only in the mid 90s did the researchers of the Experimental Viticulture Institute notice some differences which helped them to define the varietal descriptors exactly. Following this discovery, an inspection was made of our vineyards and we found out we possessed some hectares of Carmenère. We then had the idea of vinifying it *pure* to offer our customers the opportunity to explore the characteristics of this *splendid wine*.

Following this discovery, an inspection was made of our vineyards and we found out we possessed some hectares of Carmenère. We then had the idea of vinifying it *pure* to offer our customers the opportunity to explore the characteristics of this *splendid wine*.



INCROCIO MANZONI 6.0.13

Our Incrocio Manzoni 6.0.13 originated from an *experimental* vineyard planted in the 1980s in the sunniest part of the family's historic vineyards, situated in the heart of the hamlet of Pradipozzo.

This *indigenous* Veneto variety was derived from crossbreeding Rhineland Riesling and Pinot Blanc. Known as Manzoni Bianco

6.0.13 or more commonly Incrocio Manzoni, this is the most famous clone of those invented and perfected by *Professor Luigi Manzoni*, head of the Conegliano School of Oenology during a series of experiments carried out in the 1930s to improve the genetics of the vine by means of crossbreeding and hybridisation. Manzoni Bianco 6.0.13 adapts very well to extremely different climates and soil. Bunches are quite compact, small, conical or cylindrical, often with a side cluster. The round berries are medium to small in size and yellow-green, the skin is thick and substantial, pruinose and aromatic to the taste. Due to its finesse, elegance, alcohol content and acidity this variety is used to make *top quality* wines.



INCROCIO MANZONI 6.0.13 VINO PASSITO

What is love if not two souls blending?

When two kindred spirits meet, even for just a moment, magic starts.

The same thing happens in nature to a special, unique wine when two grape varieties, Rhine Riesling and Pinot Blanc, meet and join forces to produce a new love story: Manzoni Bianco.

Well-known as a still white wine of superior quality, Incrocio Manzoni 6.0.13 features interesting, original nuances, also in this raisin version,

a gem to savour in happy company.

Its name is *Pensiero d'Amore*, intended to underline our solidarity with those less fortunate and thank those who have helped to make the world a better place through their ideas and dreams."

REFOSCO D.P.R.
IGT VENETO
LINEA TIPICI

*Ruby red colour tending to violet.
Intense and typically wild scent, well-balanced with hints of raspberries and wild blackberries.
Full, robust, slightly tannic with hints of mixed berries taste.
Excellent with boiled meat and sliced beef with rocket. Try it with flavourful pulse soups.
Serve at 18°C in large glass narrowing at the rim.*

NOVELLO
IGT VENETO
LINEA TIPICI

*Deep red colour with violet highlights.
Intense and fruity scent, with hints of undergrowth, blackberries, raspberries, blueberries and strawberries.
Round and soft taste, with the typical sensation of carbon maceration that exalts the spicy varietal flavours.
Can be considered a wine to drink throughout a meal, except with particularly spicy dishes and very sweet desserts. Excellent with barley soup, mushrooms and Tagliatelle with truffle. Highly recommended for entertaining friends with roast chestnuts, the autumn fruit par excellence.
Serve at 16°C in medium sized tulip-shaped glass narrowing at the rim.*

TAI
IGT VENETO
LINEA TIPICI

*Straw yellow colour with greenish highlights.
Great aromatic wine, fine and intensely perfumed, reminiscent of wild flowers.
Flavourful and velvety with a delicate hint of almonds.
Considered the aperitif, it is served in all the bars of the Veneto and Friuli. Also popular as wine to drink throughout the meal, especially with Italian starters, soup and pasta, seafood and soft cheeses.
Serve at 10-12°C in medium sized tulip-shaped glass narrowing at the rim.*

ROSATO
SEMI-SPARKLING
IGT VENETO
LINEA EMOZIONI FRIZZANTI

*Pink colour with delicate bright highlights.
A unique scent reminiscent of mixed berries.
Extremely pleasant wine, fruity and soft, but fresh with vivacious aromas.
Its softness and pleasant aroma make it excellent as an aperitif and wonderful with seasonal red fruit desserts. Try it in summer with tomato-based dishes or pizza.
Serve at 6-8°C in medium sized champagne glass.*

RABOSO
SEMI-SPARKLING
IGT VENETO
LINEA EMOZIONI FRIZZANTI

*Intense ruby red colour with purple highlights.
Fragrant and lingering scent that recalls wild violets and Marasca cherries.
Vivacious and fruity wine.
Ideal in summer, excellent with tasty snacks. Serve chilled with Mediterranean cuisine, roast or grilled meat.
Serve at 6-8°C in medium sized tulip-shaped glass narrowing at the rim.*

CHARDONNAY
SEMI-SPARKLING
IGT VENETO
LINEA EMOZIONI FRIZZANTI

*Clear straw yellow colour; fine, lingering perlage.
Strong hints of wild flowers. Ripe fruit final.
Just the right acidity on the palate, full-bodied and flavourful.
Excellent as an aperitif, with starters, plain fish dishes, fish fry or pizza.
Serve at 6-8°C in medium sized champagne glass.*

VERDUZZO
SEMI-SPARKLING
IGT VENETO
LINEA EMOZIONI FRIZZANTI

*More or less golden yellow colour, at times tinged with amber.
Fine and pleasant scent reminiscent of acacia blossoms.
Sweet and soft taste.
Because this is a soft wine it is ideal to drink between meals. Ideal with fruit tarts, cream cakes and plain biscuits.
Serve at 6-8°C in medium sized tulip-shaped glass narrowing at the rim.*

TYPICAL WINES



SPARKLING EMOTIONS

As aperitifs or throughout a meal: enchanting, *light, bubbly*, easy to drink and serve with food. To enjoy semi-sparkling wines by Ornella Bellia you do not need to be experts in the most intimate secrets of wine; just accept them as faithful travelling companions, friends at all times, ready to be part of your *happy* moments.



BOCIAROSSO
RED WINE
LINEA BEST SELLER

Bright red colour.

Intense scent, vinous, full and fragrant. Reminiscent of raspberries, cherries and wild strawberries, with pleasant floral hints.

Lightly effervescent with a fruity, elegantly agreeable flavour. Full-bodied with excellent tannins.

This is a simple wine, immediately enjoyable, which asks only to be tasted. Ideal as an aperitif, it goes well with snacks and traditional Mediterranean dishes, from pasta with tomato to pizza. Delicious also with grilled meat, cheese boards and cold cuts.

Serve at 6-8°C in medium sized tulip-shaped glass narrowing at the rim.

G1928
RED IGT VENETO
LINEA BEST SELLER

Wine made from fully ripe grapes harvested at different times but vinified by the same method, which involves maceration on the skins for over 15 days, followed by malolactic fermentation in small steel tanks for some months. The right proportions of the resulting wines are then blended and placed in oak casks to mature for 12-18 months.

Intense deep ruby red colour with magenta highlights. Fine and lingering flavour with clear hints of mixed red berries. Vanilla final.

Full-bodied, pronounced, warm and extremely well-balanced. Absolutely delicious with braised meat, barbecued meat and hard cheeses.

Serve at 18°C in large bowl glass narrowing at the rim.

BOCIA ROSSO

Wine, that secret fruit involving time, temperature and vine. That vine half in the ground to produce, and half in the sky to dream...

Andrea Masat



In the Veneto dialect *Bocia Rosso* means a red-haired boy, and this is exactly what Ornella's son Andrea is. The wine was dedicated to him in 2011.

When *Andrea* entered the company he wanted to test his mettle with determination and an *innovative Spirit*.

Aided by his studies at the "G. B. Cerletti" Oenological School of Conegliano, he has proposed a wine for all those who love company and feel *young* at any age.

This is a vivacious red wine which winks at the past. Just take a sniff of Bocia Rosso to find yourselves suddenly swept away into the time when wine was invented to relieve the fatigue and discomfort of working in the fields. It was drunk to quench thirst, but also to get a quick shot of energy. This is a wine featuring cold pre-fermentation maceration followed by quick fermentation with the aid of high temperatures. Times and temperatures different from classical red vinification produce this intense scent of grapes that goes perfectly with the excellently *balanced tannins*, making this wine ideal for all occasions and easy to drink due to its moderate alcohol content.

The scents are of raspberries, cherries and wild strawberries, with pleasant floral hints. On the palate a light effervescence accompanies the fruity aroma and a pleasant vinous flavour. This is a *simple* wine, *immediately enjoyable*, which asks only to be tasted.

Passion for vines, Passion for life

G1928 comes from one of the first vineyards planted by my father Giovanni. A parcel of approximately two hectares contains six rows of Refosco dal Peduncolo Rosso and four of Cabernet Sauvignon.

This wine was always processed as a young wine, but my father had an intuition that reducing production and maturing the wine in wood would give excellent results. This led to our decision to use the best wine grape growing methods, such as *careful selection* of bunches in the vineyard, a long period of fermentation at low temperature and maturation in casks of *prime quality* oak. This is my way of paying *homage* to my father with an outstanding red wine.

Born in 1928, my father **GIOVANNI**, who hailed from a farming family, learned as a child the hard labour of working the land, but also learned to love its fruits. In the 1960s, when the Italian tenant farming system ended, he specialised in growing vines and soon earned the *esteem* of the wine grape growing world of Eastern Veneto as a long-sighted farmer.

I want to pay homage to him with this new label because I am grateful for the *passion* he transmitted not only to me, but also to my children. A passion for viticulture that never left him.

Ornella Bellia

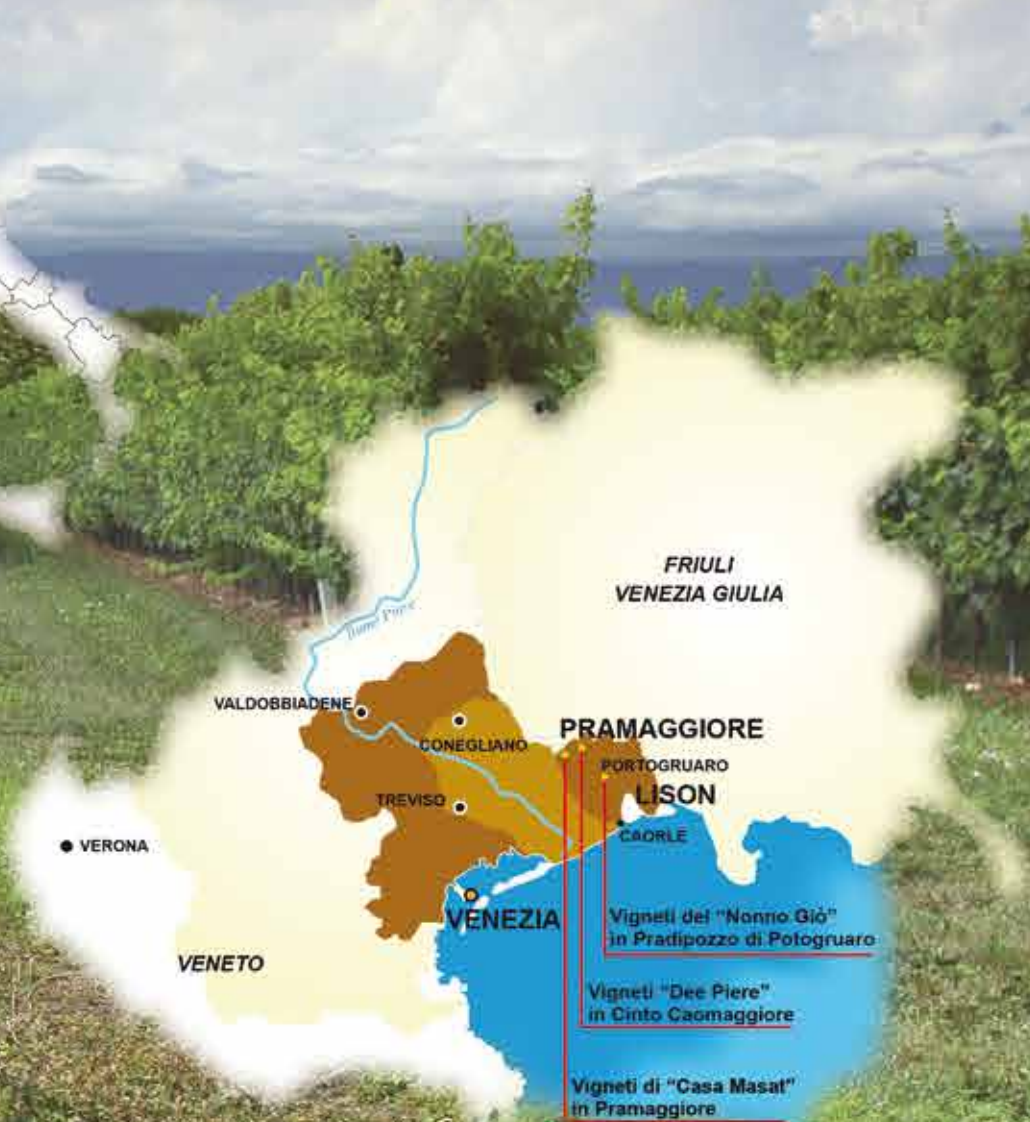


OUR VINEYARDS

The **DOCG Lison** area for controlled denomination wines and the **Lison Pramaggiore** area for controlled denomination of origin wines, take their names from the towns of *Lison*, a district of Portogruaro, and *Pramaggiore*, which are both in the centre of the production area. The zone is located on the plain a few kilometres from the Venetian coast, between the Rivers Tagliamento and Livenza, where from time immemorial the vines grown there and the wines produced have been *typical* of the area.

The **Prosecco DOC** zone is situated in North East Italy, in territories straddling *five Veneto provinces* (Treviso, Venice, Vicenza, Padua and Belluno) and four in Friuli Venezia Giulia (Gorizia, Pordenone, Trieste and Udine), one of the most beautiful parts of Italy.

The **DOC Venezia** includes the entire territory of the *River Piave* and almost all *Lison Pramaggiore*, extending into the provinces of *Venice* and *Treviso*, from the Conegliano hills to the Caorle lagoon.



LISON
DENOMINAZIONE
DI ORIGINE CONTROLLATA
E GARANTITA

The grapes are picked over-ripe, crushed and then undergo pre-fermentation maceration at 8°C for 12 hours to extract all the aromas. Soft pressing follows, then fermentation at 15°C for approximately 15 days. After that the wine matures in steel, on the lees, which are periodically stirred (bâtonnage) to produce a soft, full-bodied wine.

Intense straw yellow colour with greenish yellow highlights. Broad and intense fragrance with a typical prevalence of bitter almonds and pleasant fruity hints. Delicate finish of green apples.

Fresh and full-bodied taste with a lapping softness. Delicious with fish dishes and boiled meat. Ideal as a conversation wine.

Serve at 10-12°C in medium sized tulip-shaped glass narrowing at the rim.

PINOT GRIGIO
DOC DELLE VENEZIE
SELEZIONE TERRE PIANE

Bright straw yellow colour with copper highlights. White fruit aromas, especially pears and Golden Delicious apples. Spicy finish.

Dry, definite, full, well-balanced and savoury taste. Excellent as an aperitif, delicious with seafood salad, meat or fish first courses, soup and white meat.

Serve at 10-12°C in medium sized tulip-shaped glass narrowing at the rim.

SAUVIGNON
DOC LISON PRAMAGGIORE
SELEZIONE TERRE PIANE

Intense straw yellow colour.

Broad and pronounced scent with hints of wild flowers, ripe melons and capsicum peppers.

Flavourful on the palate, slightly acidulous with a capsicum pepper final; delicate body.

Excellent with fish. Goes well with soup and delicate wild vegetable risottos. Try with salads containing fruit and vegetables.

Serve at 10-12°C in medium sized tulip-shaped glass narrowing at the rim.

CHARDONNAY
IGT VENETO
SELEZIONE TERRE PIANE

Intense straw yellow colour.

Strong hints of ripe fruit with Golden Delicious apples and pears to the fore.

Dry, just the right acidity, full-bodied and savoury.

Excellent as an aperitif, particularly good with starters and flavourful pasta or fish dishes.

Serve at 10-12°C in medium sized tulip-shaped glass narrowing at the rim.

TERRE PIANE SELECTION

A *superior line* we have registered under the strict quality standards of the Venezia, Lison – Pramaggiore, Lison and Prosecco controlled denominations of origin. This line unites our knowledge and experience with the *true strength of our wine*, which lies in the soil, microclimate, vineyards and land.

LISON DOCG

This is undoubtedly the wine that brought fame to our production area, and in 1971 it obtained DOC Classification with the name Tocai di Lison. In 1985 it became Tocai Doc Lison Pramaggiore and since 2010, following the Hungarian claim to the original name, it has been known as Lison DOCG. It is now one of the 11 Veneto DOCG class wines most representative of the territory and the *highest quality* standards, subjected to even stricter State control, which ensures consumers of guaranteed quality for a product with inimitable characteristics imparted by the soil and climate.



WHITE WINES



CABERNET FRANC
DOC VENEZIA
SELEZIONE TERRE PIANE

*Ruby red colour with faint violet highlights.
Intense scent with hints of red fruit, harmonious and penetrating.
Full and lapping flavour with well-balanced body.
Excellent with roast and braised meat. Its full flavour goes wonderfully with medium and hard cheeses.
Serve at 18°C in large glass narrowing at the rim.*

CABERNET
SAUVIGNON
DOC VENEZIA
SELEZIONE TERRE PIANE

*Deep ruby red colour.
Intense, well-balanced scent with hints of ripe red fruit.
Full, genuine and generous flavour, well-balanced with just the right tannins.
This wine goes well with red and white meat roasts and hard cheese.
Serve at 18°C in large glass narrowing at the rim.*

REFOSCO D.P.R.
DOC LISON PRAMAGGIORE
SELEZIONE TERRE PIANE

*Ruby red colour tending to violet.
Intense and typically wild scent, harmonious with hints of raspberries and wild blackberries.
Full and robust taste, light tannins with hints of mixed berries.
Excellent with boiled meat and sliced beef with rocket. Try with flavourful pulse soups.
Serve at 18°C in large glass narrowing at the rim.*

MERLOT
DOC VENEZIA
SELEZIONE TERRE PIANE

*Bright ruby red colour.
Intensely vinous, with hints of cherries and ripe fruit.
Flavourful and fragrant.
Full-bodied, excellently balanced tannins, dry and pleasant.
Excellent with dishes such as mushroom or Milanese risotto, pasta and meat filled ravioli. Extremely pleasant with boiled meat, white meat and roasts.
Serve at 18°C in large glass narrowing at the rim.*

SOGNO DI LUNA
SPARKLING MILLESIMATO
BRUT

*Sparkling wine made with a blend of Glera and two important varieties such as Pinot Bianco and Müller Thurgau, distinguished by their fine, intense, lingering aromas.
Bright straw with extra fine, lingering perlage.
Fresh with floral notes of lime trees, yellow fruit, citrus, bread crust and green pepper.
Structured, soft, savory. Persistent aftertaste with delicate hints of white flowers and spices.
Classical wine to drink between meals and as an aperitif, goes well with light starters and fish risottos.
Serve at 6-8°C in medium sized champagne glass.*

SOGNO DI LUNA
SPARKLING MILLESIMATO
EXTRA DRY

*Sparkling wine made with a blend of Glera and two important varieties such as Pinot Bianco and Müller Thurgau.
Bright straw yellow colour with extra fine, lingering perlage.
Strong floral hints reminiscent of white flowers with aromatic hints of roses.
Fresh, penetrating and light taste; surprises with its perfectly balanced flavour.
Classical wine to drink between meals and as an aperitif, goes well with light starters and fish risottos.
Serve at 6-8°C in medium sized champagne glass.*

RED WINES



SOGGNO DI LUNA



Today fascinating *bubbles* renew the elegance and top quality fine effervescence of a unique bubbly by interpreting a *blend* of Glera and other noble varieties such as Müller Thurgau and Pinot Bianco.

ART PAC KAGG ING

PROSECCO DOC
MILLESIMATO
BRUT
SELEZIONE TERRE PIANE

The grapes are white vinified. When they arrive in the winery they undergo soft pressing and after fermentation at 16-18 °C for approximately 10-15 days the wine is placed in steel tanks for maturation on the lees the time required to reach the best balance and maximum finesse. It is then transferred to pressure tanks where yeast and sugar are added and the wine undergoes second prise de mousse fermentation until it reaches the required overpressure and the right amount of residual sugar.

Bright straw with very fine, lingering perlage. Recalls floral notes of rose, citrus, acacia and fruity white peach, pear and apple. Dry and sapid.

Classical wine to drink between meals and as an aperitif, goes wonderfully with light dishes such as fish starters and risottos.

Serve at 6-8°C in medium sized champagne glass.

PROSECCO DOC
MILLESIMATO
EXTRA DRY
SELEZIONE TERRE PIANE

The grapes are white vinified. When they arrive in the winery they undergo soft pressing and after fermentation at 16-18°C for approximately 10-15 days the wine is placed in steel tanks for maturation on the lees the time required to reach the best balance and maximum finesse. It is then transferred to pressure tanks where yeast and sugar are added and the wine undergoes second prise de mousse fermentation until it reaches the required overpressure and the right amount of residual sugar.

Bright straw yellow colour with very fine, lingering perlage. Elegant hints of green apples and floral overtones that recall wisteria and hawthorn blossoms.

Extremely pleasant, light and inviting. Its low alcohol content makes it easy to drink.

Classical wine to drink between meals and as an aperitif, goes wonderfully with light dishes such as fish starters and risottos.

Serve at 6-8°C in medium sized champagne glass.

PROSECCO



A limited edition in which the combination of wine and art creates a magic effect that will leave its mark; an idea Ornella has shared with her artist friend Nicola Grotto to open up what is often a reserved area to those who love both wine and art. A limited edition in which artist Nicola Grotto transforms into colour a flavour and a fragrance achieved with love, knowledge, clear vision and careful selection. So if you have a passion for excellent wines and art, don't miss this limited edition bottle signed by Nicola Grotto.

Nicola Grotto

Nicola Grotto "Nico" was born on 27 May 1987 and lives and works at Pramaggiore, a small town close to Portogruaro in the province of Venice.

As a child he soon showed a flair for drawing, for which he began to develop a passion, making it his favourite pastime, a chance to release his emotions and feel free. He graduated with a diploma from the Leonardo Da Vinci State Polytechnic at Portogruaro and after attending courses to learn the basics of painting, he gradually gravitated from pencil drawings on paper to using acrylic and oil paints, enamels and sprays on canvas.

Initially his subjects were figurative, classical, as he became familiar with brushes and canvas, but he then developed his own personal, more abstract style, frequently depicting flowers (Sensazioni Floreali) and then portraits of smiling children (#smile!) in a street art style. His attraction to portraits led him to perfect his style over time, abandoning the subjects' real colours to use pigments in a more spontaneous, creative way, apparently casually but maintaining realism (Realismo spontaneo).

As he is self-taught his method is not based on academic studies, but is the result of continuous research, curiosity and a desire to experiment. His work is dynamic, coloured and spontaneous. His passion urges him to rely mainly on his instinct and sensations, which he then tries to transmit in his art.

ART

PACKAGING



*Elegant wooden cases
and boxes for your
important events
and celebrations*

Packaging available:

- single box for 1 x 1.5 l bottle
- single box for 1 x 3 l bottle
- 0.75 lt. x 2 bottles in gift box
- 0.75 lt. x 3 bottles in gift box
- 0.75 lt. x 4 bottles in gift box
- 0.75 lt. x 6 bottles in gift box

*Cardboard boxes
for special events*

Packaging available:

- single box for 1 x 0.75 l bottle
- single box for 1 x 1.5 l bottle
- single box for 1 x 3 l bottle
- 0.75 lt. x 2 bottles in gift box
- 0.75 lt. x 3 bottles in gift box

GIFT

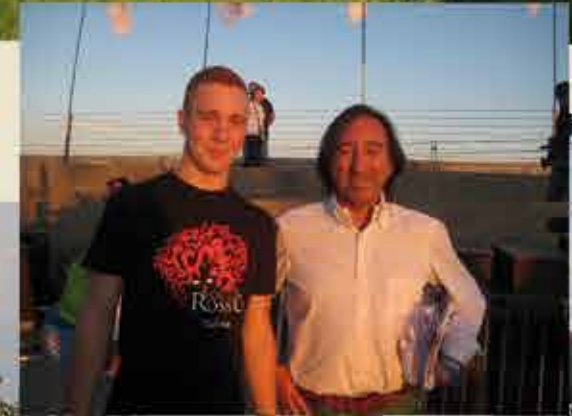


PACKAGING



*Our passion for wine,
linked to many
special occasions...*

*...meetings, emotions,
unique bonds,
all encapsulated in the fruit
of our commitment.*





comunicazione: www.francescobelli.com



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013


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