



Tralivio Verdicchio dei Castelli di Jesi d.o.c. Classico Superiore



This wine is produced from very carefully selected grapes in our best vineyards, where the grapes are usually thinned out to reduce the production to 8–9 tons per hectare. Harvested in small crates, the soft pressing and the temperature control during fermentation mean that the grapes are cared for following the old traditional way. This wine is in continuous evolution and has a great aging potential. The yearly production of this selection is of about 90 000 bottles.

TECHNICAL CHARACTERISTICS

FIRST VINTAGE AND NAME MEANING	1990. The name comes from the area near the company where one of the vineyards which produce Tralivio is located, known in the past as " <i>Tralio</i> " (among the olive trees).
CULTIVAR	100% Verdicchio
SOIL	Medium-textured and also slightly calcareous
ALTITUDE	300-350 meters a.s.l.
EXPOSURE	South, South-East, South-West
INCLINATION	10-15%
HECTARES	15 (equal to 37.5 acres)
VINE TRAINING SYSTEM	Simple Guyot and double inverted
PLANTING DENSITY	2 500 vines per hectare
AVERAGE GRAPE YIELD	9 tons per hectare
AVERAGE AGE OF VINES	25-30 years
HARVEST TIME	Third week of September
VINIFICATION	Stainless steel tanks

ANALYTICAL CHARACTERISTICS _

VINTAGE	2023
ALCOHOL CONTENT BY VOLUME	13.5%
ELECTROMETRIC pH	3.35
TOTAL SULPHUROUS ANHYDRIDE	80-90 mg/l
TOTAL ACIDITY IN TARTARIC ACID	5.8 g/l
TOTAL DRY EXTRACT	22 g/l
RESIDUAL SUGARS	< <mark>2</mark> g/l
CLOSURE	Diam Cork for a long aging

SENSORIAL CHARACTERISTICS

Of a lively and bright straw yellow color, it opens with an elegant and alluring bouquet of aromatic spring herbs developing then into aromas of acacia, linden, apricot and fresh almond. It also has citrus fruit aromas and a mineral scent. In the mouth it is very persistent. It is well balanced with a rich alcohol zing, acid freshness and sapidity. Characteristically it has a bitter almond finish, which is the typical recurring element of this varietal.

TRALIVIO IN A MENU

BOTTLE SIZE

Some tips on how to combine Tralivio with food, but please never forget to follow your own tastes and preferences!

Charming with sushi, salmon and raw fish. It matches very well with elaborated white meat or fish dishes, such as brodetto di pesce (typical fish soup of The Marches), baked or grilled fish. It is very good even with spicy food, such as chicken curry, chicken or rabbit "in potacchio" (typical local dishes) and lamb fricassee. Perfect with asparagus risotto and also with mushrooms, truffles and medium mature cheeses.

SERVING TEMPERATURE 10-12°C

Tralivio is available in (copyrighted) Sartarelli bottles of 750 ml, in borgognotta bottles of 375 ml as well as in borgognotta magnum bottles of 1.5 liter with an elegant gift box.



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Tralivio

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Some of its most recent Awards

Tralivio 2011	5 Grappoli – Bibenda 2014
Tralivio 2011	Gold Medal – International Wine Challenge 2013
Tralivio 2011	Verdicchio Trophy – International Wine Challenge 2013
Tralivio 2012	Commended Medal – International Wine Challenge 2014
Tralivio 2013	Silver Medal – International Wine Challenge 2015
Tralivio 2013	Corona 2016 – Vini Buoni d'Italia
Tralivio 2013	88 points – Antonio Galloni's Vinous 2015 – Ian D'Agata
Tralivio 2013	92 points – Migliori Vini d'Italia 2016
Tralivio 2014	Bronze Medal – Decanter World Wine Awards 2016
Tralivio 2015	Bronze Medal – International Wine Challenge 2017
Tralivio 2016	Bronze Medal – International Wine Challenge 2018
Tralivio 2016	Silver Medal, 94 points - Decanter World Wine Awards 2018
Tralivio 2016	Gold Medal – Sélections Mondiales des Vins 2018
Tralivio 2017	Bronze Medal - IWSC 2019
Tralivio 2017	88 points – Wine & Spirits 2019
Tralivio 2017	Silver Medal, 92 points - International Wine Challenge 2019
Tralivio 2018	Gold Medal – Mundus Vini 2020
Tralivio 2018	91 poi <mark>nts – Antonio Ga</mark> lloni's Vinous 2020 – Eric Guido
Tralivio 2018	Silver Me <mark>dal, 93 points</mark> - International Wine Challenge 2020
Tralivio 2019	93 points <mark>– Antonio Gall</mark> oni's Vinous 2021 – Eric Guido
Tralivio 2020	Commended Medal – International Wine Challenge 2022
Tralivio 2020	Best Verdicch <mark>io dei Cast</mark> elli di Jesi 2022 – Civiltà del Bere
Tralivio 2020	Gold WOW 20 <mark>22 – Civil</mark> tà del Bere
Tralivio 2020	92 points – A <mark>ntonio Ga</mark> lloni's Vinous 2022 – Eric Guido
Tralivio 2021	Bronze Meda <mark>l – Intern</mark> ational Wine Challenge 2023
Tralivio 2021	92 points – <mark>Antonio</mark> Galloni's Vinous 2024 – Eric Guido
Tralivio 2022	91 points <mark>– Antoni</mark> o Galloni's Vinous 2024 – Eric Guido



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