



TENUTA
VILLA BELLINI

TIRELE



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE

BLEND

Corvina
Rondinella
Corvinone
Molinara
other varieties

HARVEST

manual,
in 8-9 kg crates



0,75 L



1,5 L

RELEASE

Spring
2022

FERMENTATION spontaneous



WINE

VINIFICATION

Spontaneous fermentation in steel tanks. Aged for approximately a year, mainly in steel tanks, and subsequently in bottles for a further 12 months.

ALCOHOL CONTENT 13,5%

AGEING POTENTIAL 5-10 years



SENSORY PROFILE

An expression of its soil and vintage, TIRELE is a straightforward and lively wine, where spices find their right balance with red fruits, leaving room for floral and balsamic hints. Production focuses on exalting the tannic texture and making the aromatic elements more sophisticated to achieve a wide and intriguing bouquet.



PAIRING SUGGESTIONS

High-fat or medium-fat aged or medium aged cheeses; cold cuts including spicy ones; risottos, especially with mushrooms or truffles; pork and poultry; savoury or sophisticated fish dishes, such as fried fish or salt cod "a la Vicentina". An excellent aperitif, even on hot days, if slightly chilled (14 -15°C).



VINTAGE 2017

A year characterised by warm temperatures and lack of precipitations. Spring opened with some frosts in April, which however didn't spoil the summer production. The following months were extremely warm and dry. The rainfalls in September didn't prevent the harvest to start earlier than usual, with grapes showing high levels of both sugar and total acidity but a limited content of malic acid. The overall average yield was 70 q/ha.



TERROIR

The vineyards of Tenuta Villa Bellini cover four hectares of land, all surrounded by walls: a treasure trove, an extraordinary combination of soils and different growing methods. We have always grown our wines organically and made them exclusively with our own grapes, for a wine with an absolutely typical character.

The vineyards are about 150 metres above sea level, with eastern and south-eastern exposure, and are grown on the naturally hilly slopes of Castelrotto. Our land is rich in a variety of soils of different origin and composition. Limestone and the presence of deep-water sources have a marked influence on the structure and aromatic profile of our wines.

The vines are grown using a mixed system: Trentino Pergola, with a planting density of 3,300 plants/ha, and bush vine with 10,000 vines/hectare. Lastly, the age of the vines ranges from 20 to over 100 years.