



TENUTA
VILLA BELLINI

CENTENARIE

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO



BLEND

Corvina
Rondinella
Corvinone
other varieties

HARVEST

Manual,
in 5 kg crates



0,75 L



1,5 L

RELEASE

Spring
2022

GRAPE DRYING 90 days

FERMENTATION spontaneous



WINE

VINIFICATION

Spontaneous fermentation in 26 hl tapered wooden vats. Refinement for 30 months in French oak barrels of different sizes, followed by another year in the bottle before sale.

ALCOHOL CONTENT 16%

AGEING POTENTIAL over 20 years



SENSORY PROFILE

Our own Amarone, an agile wine of true profundity. A wide range of aromas, layered intriguingly over one another before opening out and changing with every sip. A satisfying, timeless wine with a dry, clean, and persistent finale.



PAIRING SUGGESTIONS

Stewed or braised red meat; game birds; rich, flavoursome cheeses. Its complexity is deserving of a "solitary" tasting, as a sipping wine. Serving temperature 16/18°.



VINTAGE 2016

A year characterised by a mild winter with very little precipitation. Spring opened with a cold, rainy April, followed by an equally cool May. Rainfall continued abundant in the months of July and August, while temperatures were below average for the time of year. A particularly pleasant September, in terms of weather and climate meant that we were, in any case, able to harvest the grapes at peak ripeness. The overall average yield was 80 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 modified guyot with 10,000 vines/hectare. Lastly, the age of the vines ranges from 20 to over 100 years.