



TENUTA  
VILLA BELLINI

TEATRINO



# VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

**BLEND**  
Corvina  
Rondinella  
Corvinone  
Molinara

**HARVEST**  
manual,  
in 8-9 kg crates

  
0,75 L

**RELEASE**  
Spring  
2023

**FERMENTATION** spontaneous



ORGANIC WINE



## ANALITICAL DATA

**ALCOL** 12%  
**RESIDUAL SUGARS** 0,6 g/l

**TOTAL ACIDITY** 5,24 g/l  
**DRY EXTRACT** 25,5 g/l  
**pH** 3,43



## WINE

### WINEMAKING

Spontaneous fermentation followed by 6 months ageing in stainless steel vats and 2 months in bottle.

**AGEING POTENTIAL** 3 years



### SENSORY PROFILE

Teatrino is a wine that preserves the soul of the orchard – “brolo” – from which it is born. At the sight the wine has a lively bright red hue, while the nose shows morello cherries and roses, and a hint of black peppercorn at the end. Textured, with velvety tannins and a good acidity that gives the wine tension and vitality. The perfect red wine for breezy summer nights.



### PAIRING RECOMMENDATION

Versatile and easy-drinking wine, that goes well with any sort of local appetizer, pasta and other mediterranean cuisine dishes. Excellent with grilled white meats and ideal as a summer red wine to pair with fish-based dishes. Serving temperature: 12-16°C.



### VINTAGE 2022

The year was overall dry and hot. To a warm winter and lack of precipitation, followed a cooler spring and an extremely hot summer. The climatic trend has favoured an excellent management of pathogens and helped aiming a low intervention in the vineyard. Late summer rainfalls restored grapes turgor. Budding and blooming took place within the foreseen times, while the veraison and ripening were brought forward. The overall yield is around 50q/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.