



TENUTA  
VILLA BELLINI

TEATRINO



# VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO 2023

## BLEND

Corvina  
Rondinella  
Corvinone  
Molinara

## HARVEST

manual,  
in 8-9 kg crates



0,75 L

## RELEASE

Spring  
2024

FERMENTATION on indigenous yeasts



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 2023

The vintage was characterized by a mild winter with little rain, a spring with above-average temperatures until May and a month with particularly heavy rainfall, consequently, vegetative recovery was 5-10 days earlier than in 2022. The strong weather instability of late spring/early summer first reabsorbed the phenological advance and then accumulated a slight delay. The long period of summer rains contributed to a lush development of the vegetative part and the fruit. The high temperatures in August slowed down the metabolic activity of the vine, generally delaying ripening by about 6/7 days compared to 2022. It was a fresh vintage with a lower alcohol content than in previous years. The overall average yield was 50 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.