



TENUTA
VILLA BELLINI

TIRELE

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE 2022



BLEND
Corvina
Rondinella
Corvinone
Molinara
other varieties

HARVEST
manual,
in 8-9 kg crates


0,75 L


1,5 L

RELEASE
Spring 2024

FERMENTATION on indigenous yeasts



ORGANIC WINE



ANALYTICAL DATA

ALCOL 13%
RESIDUAL SUGARS 1,1 g/l

TOTAL ACIDITY 5,70 g/l
DRY EXTRACT 27,3 g/l
pH 3,52



WINE

WINEMAKING

Fermentation in steel tanks. Maturation for one year in steel and then in bottle, for a further 6 months.

AGEING POTENTIAL 5-8 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 RECOMMENDATION

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 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.



TEROIR

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.