



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE 2023

BLEND
Corvina
Rondinella
Corvinone
Molinara
other varieties

HARVEST
manual,
in 8-9 kg crates

0,75 L

1,5 L

RELEASE
Fall 2025

FERMENTATION on indigenous yeasts



ORGANIC WINE



ANALITICAL DATA

ALCOL 13,5%

RESIDUAL SUGARS 0,9 g/l

TOTAL ACIDITY 5,5 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 2023

The vintage was characterized by a mild winter with little rain, a spring with aboveaverage 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/hl.



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. Biodiversity within the estate is also expressed through the different types of vine training: from the alberello to the pergola to the historic, centuries-old tirele, true natural monuments.