



TENUTA
VILLA BELLINI

TEATRINO



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO 2024

BLEND
Corvina
Rondinella
Corvinone
Molinara

HARVEST
manual,
in 8-9 kg crates


0,75 L

RELEASE
Spring
2025

FERMENTATION on indigenous yeasts



ORGANIC WINE



ANALITICAL DATA

ALCOHOL 12%
RESIDUAL SUGARS 0,6 g/l

TOTAL ACIDITY 5,64 g/l
pH 3,44



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 2024

A year characterised by a relatively mild winter with average rainfall for the season. Spring was characterised by fluctuating weather conditions: March had temperatures higher than historical levels, resulting in an earlier sprouting time, while April saw a drop in temperature towards the end of the month.

The period from May to July was marked by heavy rainfall, which required extreme care during field operations. From the second half of July until the end of August, weather conditions slowed down vine phenology: high temperatures and low rainfall pushed back the harvest by about a week compared to the 2023 vintage. Finally, the heavy rainfall in September lowered temperatures, providing ideal conditions for the grapes to ripen properly.



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. 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.