

MILLESIMATO

2020

BLANC DE NOIR

BLEND

70% Corvina
30% Corvinone

HARVEST

manual in
8-9 kg crates



0,75 L



1,5 L

RELEASE

April 2020

FERMENTATION on indigenous yeasts



ORGANIC WINE

ANALITICAL DATA

ALCOL 12%

RESIDUAL SUGARS 1.5 g/l, brut nature

TOTAL ACIDITY 7 g/l

pH 3.04

WINE

WINEMAKING

The grapes are harvested by hand in boxes between the end of August and the end of September, selecting the less ripe grapes. After harvesting, they are immediately pressed the whole cluster to separate the must from the skins and thus from the coloring substances. Fermentation is very slow, at low temperatures on indigenous yeasts and lasts about 10 to 15 days. It then rests in steel until the following spring.

The tirage and bottling are then carried out. Maturation: Re-fermentation in the bottle for 48 months. After dégorgement, the wine is left to rest for a few months before marketing.

SENSORY PROFILE

Straw yellow with a fine, persistent perlage. The nose is fruity and mineral, with notes of small red fruit and cedar. On the palate it is full, fresh, dry, fruity and slightly tannic. The perlage lends elegance and structure.

PAIRING RECOMMENDATION

As an aperitif, but also very gastronomic. Excellent with fish based first and second courses such as tagliatelle with prawns, courgettes and grated orange peel, prawn crudité, tuna tartare with avocado and chia seeds, fried fish breaded with tea powder. Serve at 8°- 10°C.

VINTAGE 2020

The 2020 vintage, after a dry winter period with little rainfall, underwent a vegetative upswing marked by rainfall that remained constant even during the summer period. The harvest began at the end of August to preserve the freshness and acidity of the sparkling wine base.

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 grapes, for a wine with a 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.

