



TENUTA  
VILLA BELLINI

TEATRINO



# VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO 2025

## BLEND

Corvina  
Rondinella  
Corvinone  
Molinara

## HARVEST

manual,  
in 8-9 kg crates



0,75 L

## RELEASE

Spring  
2026

FERMENTATION on indigenous yeasts



ORGANIC WINE



## ANALITICAL DATA

ALCOHOL 12%

RESIDUAL SUGARS 0,9 g/l

TOTAL ACIDITY 5,5 g/l

pH 3,48



## 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 2025

The 2025 vintage was marked by an overall early phenological development, with budbreak and flowering occurring ahead of the historical average and a lower yield compared to 2024. Above-average temperatures and challenging weather conditions made vineyard management more demanding, particularly under organic practices.

Grape ripening was also earlier than usual, with a well-balanced qualitative profile: slightly higher sugar levels, excellent acidity, and parameters (pH and berry weight) in line with the norm. Overall, an early vintage that remains solid and well-balanced in its key characteristics.



### 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.