



TENUTE FIOREBELLI

CABALETTA
ROSSO TREVENEZIE
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES:

70% Corvina, 20% Rondinella, 10% Cabernet Sauvignon

VINEYARD AREA:

The grapes are selected from low-yielding vineyards in the province of Verona. The grapes are inter-planted and trained using the typical pergola Veronese and Guyot methods.

HARVEST:

The grapes are carefully picked by hand at the end of September and early October. Half of the Corvina grapes are left on the vines a further 5 weeks to concentrate the sugars and the flavors.

VINIFICATION:

The grapes follow a simple red wine vinification process. After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25-26°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, blend is made and malolactic bacteria are added to induce a second fermentation.

AGING:

Approximately 25-30% is aged for 12 months in American and French barriques.

ALCOHOL: 13%

WINEMAKER'S NOTES:

Intense ruby-red color, with a complex bouquet reminiscent of prunes, cherries and redcurrants.

The oak ageing adds a pleasant roasted and spicy aroma. On the palate, it is full-bodied, supple and well-balanced with a long finish.