



TENUTE FIOREBELLI

DAMASCÀ
ROSSO TREVENEZIE
INDICAZIONE GEOGRAFICA PROTETTA



WWW.ORION-WINES.COM





TENUTE FIOREBELLI

DAMASCÀ
ROSSO TREVENEZIE
INDICAZIONE GEOGRAFICA PROTETTA

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:

The wine has a lovely and intense ruby-red color with a bouquet reminiscent of cherries, dried fruit, chocolate and prunes. On the palate it is full-bodied, soft and round, with a pleasant spiciness and an amazingly long and lingering finish.