



TENUTE FIOREBELLI

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Rosso del Veneto
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES

60% Corvina, 40% Merlot

VINEYARD AREA

The grapes are selected from low-yielding vineyards near the town of San Pietro in Cariano, in the province of Verona.

AGE OF VINES

30 years old

PLANT TRAINING AND DENSITY

The grapes are inter-planted and trained using the typical pergola Veronese and Guyot methods. Plant density is 4.200 vines per hectare with an average yield of no more than 1,4 kg of grapes per plant.

HARVEST

The grapes are carefully picked by hand in early October. Approximately 60% of the picked grapes are placed in small wooden crates of 5 kg each. The crates are then placed in the "fruttaio," a well aerated loft, and are left there to dry at a controlled temperature and humidity until December. During this "appassimento" the grapes will lose up to 50% of their original weight in water, thus concentrating their color, substance and aromas.

VINIFICATION

The grapes which are not dried are immediately vinified. 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, malolactic bacteria are added to induce a second fermentation.

In late December the dried grapes are vinified. After de-stemming, the grapes are crushed and placed in stainless steel tanks, where selected yeasts are added. A very slow fermentation is initiated which will last approximately 30 days at a controlled temperature of 24°C.

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AGING

In early February the two wines are blended together. 50% of this blend is placed in first and second passage American and French barriques, where it will stay for 12 months.

ALCOHOL

14,5%

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.