



BELLORA

since 1939

“NEPITELLO” ROSSO VERONESE I.G.T.

APPELLATION

Veronese I.G.T.

VINEYARD LOCATION

Veneto, hillside locations in the province of Verona at approximately 330 metres (1082 ft) a.s.l. on clayey and chalky soil with a lot of stones but lacking in organic substances.

GRAPE VARIETIES

Corvina and Corvinone 80%, Oseleta 10%, Syrah 10%

VINIFICATION

Grapes are lightly pressed and de-stemmed. Malolactic fermentation takes place naturally in barriques around October.

AGEING

16 months in second-use French oak barriques, blended for 2 months in Slavonian oak barrels and finally aged in the bottle for 10 months before being released onto the market.

ALCOHOL CONTENT

13,50 % Vol.

TOTAL ACIDITY

5,80 g/l.

RESIDUAL SUGARS

3,80 g/l.

TASTING NOTES

This wine is deep ruby red in colour, with a broad and enveloping nose and notes of wild berries combined with hints of juniper, tobacco and coffee. The fruitiness and acidity lent by Corvina as well as the spices and softness of Syrah, combined with aging in the cellar, are exceptionally well-expressed in this fine red with its bold structure and tannin content. It has great potential in terms of longevity.

FOOD PAIRINGS

The lingering taste of this great wine goes well with dishes that have a similar sensory quality particularly if enriched with spices and herbs, such as in rich, meat-based dishes, braised meats and stews. It also pairs really well with flavoursome meats such as lamb and goat.

SERVING TEMPERATURE

18 °C (64°F) in a large glass.



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BELLORA WINE – LOCALITÀ NAIANO SN - 37010 CAVAION VERONESE (VR) ITALY

TEL. +39 045 6267059 – EMAIL: INFO@BELLORA.WINE