

TENUTA BELLAFONTE

Collenottolo

— 2008 —

Riconoscimenti

Jancis Robinson

17+/20 - First vintage. Stainless steel for 18 days and fermented with indigenous yeast. Malolactic fermentation in stainless steel but without inoculation. Three years in oak and one year in bottle. Large oak casks of 30, 40 and 50 hl of Slavonian oak. Beppe Caviola is the oenologist and Federico Curtaz the viticulturist. Vineyards are 15 years old. Mid to deep ruby with the beginning of orange. A bit reluctant on the nose. Fine spice and cherry on the palate. Lots of grainy, beautifully sculpted tannins. Perhaps a little reluctant at the moment but has wonderful balancing acidity. Great first effort. One to watch.

Gambero Rosso, Vini d'Italia 2013

2 Bicchieri