

TENUTA FIOREBELLI

TENUTA FIOREBELLI 'COSTE BIANCHE' VALPOLICELLA AMARONE

VALPOLICELLA • VENETO • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Once the heartland of the Venetian Republic, the region of Veneto has one of the country's richest historical, natural, artistic, cultural, musical and culinary heritages.

Wine Making

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.

Food Suggestions

Pairs well with beef, lamb, deer, venison, and blue cheese.

TASTING NOTES

The wine has a lovely and intense dark garnet color. It exudes aromas and flavors of black cherries, chocolate, coffee, and raisins, along with a note of almonds. Despite a formidable structure, the palate is velvety, spicy and elegant, with an extremely long and lingering finish.

Corvina grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12pc)
- ABV%: 15
- Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

