

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

