



Casa Belfi Rosso



To let Nature take its course respecting its rhythms with mindful interventions both in the fields and in the cellar.

This is the philosophy of Maurizio Donadi, the winemaker who together with Albino Armani gave birth to the “Casa Belfi” project inspired by the biodynamic procedures.

Casa Belfi “Rosso” has an intense red color, slightly cloudy since the wine is unfiltered. The expressive bouquet recalls pomegranate, currant, carob and dark spices. The sip is full and vigorous, in perfect balance between freshness and sapidity.

Grape varieties: red varieties.

Production area: Marca Trevigiana (province of Treviso, in the Veneto region).

Soil composition: medium textured soil, rich of pebbles and well draining. Organic substances are supplied by spreading dung and by means of green fertilization (seeding and feeding the soil with plant essences, in order to increase fertility).

Growing systems: guyot and sylvoz.

Vinification: long maceration on the skins until the alcoholic and malolactic fermentation have been completed. The refining proceeds, partially in stainless steel and partially in terracotta jars. The tanks always have to be topped off and the wine must never be transferred to another container until bottling, in order to keep the yeasts afloat (bâttonage). The wine is kept outside over the winter for the purpose of stabilizing the tartaric acid, taking advantage of the natural low temperature. Then it bottled without being filtered. The naturalness of the wine is confirmed by the total absence of chemical product residuals. All the procedures both in the fields and in the cellar, are carried out according to the Maria Thun biodynamic calendar.

Food pairings: biodynamic wines lend themselves to the most creative culinary interpretations. The pleasantly spicy notes of this Rosso, make it ideal with roasted, grilled and boiled meat.

Service temperature: 16-18 °C.

Suggested glass: 

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