



## AMARONE DELLA VALPOLICELLA DOC CLASSICO

### Red Wines



<b>Alcohol:</b>	15% VOL.
<b>Area Of Production:</b>	REGION: VENETO. CLASSIC AREA OF VALPOLICELLA NORTH OF VERONA. HILLS OF THE VILLAGES OF NEGRAR, VALGATARA AND FUMANE
<b>Grapes:</b>	PRODUCED IN EXTREMELY LIMITED QUANTITIES ONLY IN THE BEST YEARS FROM THE BEST RED GRAPES OF VALPOLICELLA ( 70% CORVINA, 25% RONDINELLA AND 5% MOLINARA) WHICH DRY OUT IN WOODEN CASES UNTIL LATE WINTER AND ARE TRADITIONALLY VINIFIED IN JANUARY-FEBRUARY
<b>Soil Composition:</b>	ARGILLACEOUS AND CALCAREOUS GROUNDS OF GLACIAL AND ALLUVIAL ORIGIN
<b>Vinification And Production System:</b>	SOFT PRESSING, SLOW FERMENTATION (THAT CAN LAST ALSO SOME MONTHS) AT CONTROLLED TEMPERATURE (22-23°C.), AGEING IN OAK WOOD BUTTS FOR 3-5 YEARS, COLD BOTTLING IN STERILE BOTTLING LINE
<b>Organoleptic Description:</b>	DRY, WARM, FULL-BODIED AND INTENSE WINE; ITS FLAVOURS AND SCENTS ARE EMPHASIZED BY THE VERY LONG PERIOD OF AGEING IN WOOD BUTTS
<b>Color:</b>	DARK BRICK RUBY RED
<b>Bouquet:</b>	ETHEREAL, INTENSE, WITH THE SCENTS OF THE SELECTED WOODEN BARRELS
<b>Taste:</b>	INTENSE AND VELVETY
<b>Serving Temperature:</b>	TO BE SERVED AT ROOM TEMPERATURE (18-19°C.), AFTER HAVING UNCORKED THE BOTTLE ONE HOUR BEFORE
<b>Preservation:</b>	ALREADY ADEQUATELY AGED AND READY FOR CONSUMPTION, BUT THAT CAN BE KEPT FOR SEVERAL YEARS WITHOUT ANY PROBLEM. STORE IN A FRESH, DRY AND DARK PLACE
<b>Gastronomic Suggestions:</b>	WINE FOR ROASTS AND GAMES, VERY PLEASANT AT THE END OF THE MEAL WITH MATURE CHEESES. THIS EXCEPTIONAL WINE NEEDS TO BE SAVOURED SLOWLY TO BE APPRECIATED IN FULL

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<b>Total acidity:</b>	5,40 g/l
<b>Sugar:</b>	9,00 g/l
<b>Total SO2:</b>	70 mg/l
<b>Free SO2:</b>	23 mg/l
<b>Net dry extract:</b>	31,5 g/l
<b>Volatile acidity:</b>	0,65 g/l



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