



## "COLLE DEI TIGLI" VENETO IGT BIANCO

### White wines



<b>Alcohol:</b>	12,5% VOL.
<b>Area Of Production:</b>	REGION: VENETO. ANCIENT HILL (IN ITALIAN: COLLE) COVERED WITH LIME TREES (IN ITALIAN: TIGLI). THIS HILL IS 300 METERS HIGH IN THE HILLY MORAINIC OF THE EASTERN SHORES OF LAKE GARDA
<b>Grapes:</b>	WHITE GRAPES CORTESE (50%)AND GARGANEGA (50%). SYSTEM OF GROWING: ESPALIER WITH GUYOT
<b>Soil Composition:</b>	GRAVELLY SOIL OF MORAINIC ORIGIN
<b>Vinification And Production System:</b>	SOFT PRESSING OF THE GRAPES, SHORT MACERATION WITH THE SKINS, IMMEDIATE SEPARATION OF THE MUST, FERMENTATION AT CONTROLLED TEMPERATURE (15-16°C.), PRESERVATION IN THERMOCONDITIONED INOX TANKS, COLD BOTTLING IN STERILE BOTTLING LINE
<b>Organoleptic Description:</b>	DRY WHITE WINE, WITH COMPLEX STRUCTURE, AND FULL-BODIED AND FRUITY AROMA
<b>Color:</b>	LIGHT STRAW-YELLOW, A LITTLE GREEN
<b>Bouquet:</b>	FRUITY INTENSE AROMA, WITH HINTS OF PEACH AND APPLE, TOGETHER WITH A DELICATE BOUQUET OF FLOWERS
<b>Taste:</b>	FULL-BODIED, DRY AND HARMONIOUS
<b>Serving Temperature:</b>	TO BE SERVED COLD AT 9-10°C.
<b>Preservation:</b>	TO BE DRUNK YOUNG. STORE IN A FRESH, DRY AND DARK PLACE
<b>Gastronomic Suggestions:</b>	PERFECT WITH HORS D'OEUVRE, LIGHT FIRST COURSES, FISH AND POULTRY

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<b>Total acidity:</b>	5,25 g/l
<b>Sugar:</b>	10,00 g/l
<b>Total SO2:</b>	86 mg/l
<b>Free SO2:</b>	24 mg/l
<b>Net dry extract:</b>	23,0 g/l
<b>Volatile acidity:</b>	0,16 g/l



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