



VALPOLICELLA DOC CLASSICO

Red Wines

Alcohol:	12,5% VOL.
Area Of Production:	REGION: VENETO. CLASSIC AREA OF VALPOLICELLA NORTH OF VERONA. HILLS OF THE VILLAGES OF NEGRAR, VALGATARA AND FUMANE
Grapes:	FROM RED GRAPES CORVINA (60%), RONDINELLA (35%) AND MOLINARA (5%). SYSTEM OF GROWING: TRADITIONAL WITH PERGOLA AND ESPALIER
Soil Composition:	CALCAREOUS AND ARGILLACEOUS GROUNDS OF GLACIAL AND ALLUVIAL ORIGIN
Vinification And Production System:	SOFT PRESSING, FERMENTATION FOR 6-7 DAYS AT CONTROLLED TEMPERATURE (20-22°C.), PRESERVATION IN THERMOCONDITIONED INOX TANKS, COLD BOTTLING IN STERILE BOTTLING LINE
Organoleptic Description:	DRY, FULL-BODIED AND INTENSE RED WINE
Color:	INTENSE RUBY RED
Bouquet:	INTENSE, FINE, FRAGRANT, DELICATELY ETHEREAL WITH A HINT OF BITTER ALMONDS
Taste:	DRY, FULL-BODIED AND VELVETY
Serving Temperature:	TO BE SERVED AT ROOM TEMPERATURE (18-19°C.)
Preservation:	THE WINE CAN BE AGED FOR 4-5 YEARS AFTER THE GRAPE-HARVEST. STORE IN A FRESH, DRY AND DARK PLACE.
Gastronomic Suggestions:	WINE FOR ROASTS, GRILLED MEAT, GAME AND MATURE CHEESES

Total acidity:	5,20 g/l
Sugar:	6,70 g/l
Total SO2:	60 mg/l
Free SO2:	23 mg/l
Net dry extract:	26,5 g/l
Volatile acidity:	0,30 g/l



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