

# “Casa di Vanna”

## Veneto IGT Bianco



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Hilly moraines in the eastern shores of Lake Garda.

**Grapes:** White grapes Cortese and Garganega. System of growing: espalier with guyot.

**Soil composition:** Gravelly soil of morainic origin.

**Vinification and Production System:** Vinification with soft pressing of the entire grapes in lung presses, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

**Organoleptic Description:** Dry white wine, with complex structure, and full-bodied and fruity aroma.

**Color:** Light straw-yellow, a little green.

**Bouquet:** Fruity intense aroma, with hints of peach and apple, together with a delicate bouquet of flowers.

**Taste:** Full-bodied, dry and harmonious.

**Serving Temperature:** To be served cold at 9-10°C.

**Preservation:** To be drunk young. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Perfect with hors d'oeuvre, light first courses, fish and poultry.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
9.00 g/l	5.70 g/l	0.17 g/l	96 g/l	28 g/l	22.0 g/l

**CANTINE LENOTTI SRL**

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

[WWW.LENOTTI.COM](http://WWW.LENOTTI.COM)

[INFO@LENOTTI.COM](mailto:INFO@LENOTTI.COM)