

“Vento di Ora”

Veneto IGT Rosso



Alcohol: 12.5% vol.

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

Grapes: Produced from red grapes Merlot, Sangiovese and, depending on the vintage, also a limited percentage of Corvina. System of growing: espalier with guyot.

Soil composition: Argillaceous of morainic origin.

Vinification and Production System: Soft pressing, then fermentation for 6-8 days at controlled temperature (22-24°C.), preservation in thermoconditioned inox tanks and cold bottling in sterile bottling line.

Organoleptic Description: Wine with a complex structure and rich color, dry, full-bodied, mellow and aromatic with its own distinct personality.

Color: Intense ruby red.

Bouquet: Fragrant, typical and intense, with hints of berries.

Taste: Full-bodied, velvety and harmonious.

Serving Temperature: To be served at 16-18°C.

Preservation: Can be aged for 3-4 years. Store in a fresh, dry and dark place.

Gastronomic Suggestions: It goes well with pasta dishes, all kinds of meat, mild and aged cheeses, and even grilled fish.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
10.0 g/l	5.20 g/l	0.36 g/l	95 g/l	28 g/l	27.5 g/l

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM