

“Di Carlo”

Collezione Amarone della Valpolicella DOCG Classico



Alcohol: 15,5% vol.

Area of Production: Region: Veneto. Classic area of Valpolicella north of Verona. Hills of the villages of Negrar, Valgatara and Fumane.

Grapes: Produced in extremely limited quantities only in the best years from a selection of the best red grapes of Valpolicella (70% Corvina, 25% Rondinella, 5% Oseleta) which dry out in cases until late winter and are traditionally vinified in January-February.

Soil composition: Argillaceous and calcareous grounds of glacial and alluvial origin.

Vinification and Production System: Soft pressing, slow fermentation (which can last even a few months) in red at low temperature, aging in oak barrels for several years. Selection and personal control of the passionate producer Carlo Lenotti of the individual barrels and barriques to be used for this product. Cold bottling in sterile line.

Organoleptic Description: This limited production (n.6.500 bottles) is the best example of how care and passion, together with a simple and natural manufacture, are able to guarantee the excellence and originality of a wine. The extraordinary quality and the perfect drying of the selected grapes, the long and careful ageing in oak wood butts, gave to our di carlo a special and individual character. It is an Amarone with intense structure to be tasted in religious meditation and on very special occasions.

Color: Dark brick ruby red.

Bouquet: Ethereal, intense, typical of Amarone.

Taste: Intense, full-bodied and velvety.

Serving Temperature: To be served at room temperature (18-19°C.), after having uncorked the bottle one hour before.

Preservation: Can be kept for a long time. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine to be savoured slowly, especially with red meat and games; very pleasant at the end of the meal with mature cheeses.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
9.00 g/l	5.40 g/l	0.48 g/l	110 g/l	28 g/l	31.0 g/l

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