



Lenotti "BIO" Rosso

RED WINES



Alcohol: 13% vol.

Area of Production: Italy

Grapes: Mix of biological grapes with Sangiovese as the main.

Soil Composition: Gravelly grounds of morainic 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 and fragrant.

Taste: Dry, full-bodied and velvety.

Serving Temperature: To be served at fresh temperature (16-18°C.).

Preservation: Can be aged for 2-3 years. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect with tasty first courses, meat and mature cheese.

TECHNICAL DETAILS:

Total acidity: 5,60 g/l

Sugar: 11,50 g/l

Total SO2: 76 mg/l

Free SO2: 24 mg/l

Net dry extract: 29,40 g/l

Volatile acidity: 0,30 g/l

