



## “Capomastro” Veneto IGT Rosso

### RED WINES



**Alcohol:** 12,5% vol.

**Area of Production:** Region: Veneto. Hilly moraine on the eastern shores of Lake Garda.

**Grapes:** Produced after a later harvest (2-3 weeks delay from the usual harvesting period) from red grapes Corvina (50%) and Rebo (50%) – system of growing: espalier with guyot.

**Soil Composition:** Argillaceous of morainic origin.

**Vinification and Production System:** Soft pressing, then fermentation for 8-9 days at controlled temperature (22-24°C.), preservation in thermoconditioned inox tanks and cold bottling in sterile bottling line.

**Organoleptic Description:** Fruity wine with a complex structure and rich color.

**Color:** Intense dark red.

**Bouquet:** Fruity, typical and intense.

**Taste:** Dry, full-bodied and harmonious.

**Serving Temperature:** To be served at 17-18°C.

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

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

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#### TECHNICAL DETAILS:

**Total acidity:** 5,00 g/l

**Sugar:** 9,00 g/l

**Total SO<sub>2</sub>:** 85 mg/l

**Free SO<sub>2</sub>:** 30 mg/l

**Net dry extract:** 27,0 g/l

**Volatile acidity:** 0,35 g/l



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