



## “Di Carlo” Collezione Carlo Lenotti Amarone della Valpolicella DOCG Classico

### RED WINES

**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 (that can last also some months) at low controlled temperature, ageing in oak wood butts for 3 years. The single casks and barriques used for this special wine are personally selected and checked from the passionate producer Carlo Lenotti. Cold bottling in sterile bottling 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.



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### TECHNICAL DETAILS:

**Total acidity:** 5,50 g/l

**Sugar:** 9,20 g/l

**Total SO<sub>2</sub>:** 90 mg/l

**Free SO<sub>2</sub>:** 29 mg/l

**Net dry extract:** 31,0 g/l

**Volatile acidity:** 0,45 g/l