



“FONTE LEONE” Veneto IGT Bianco

WHITE WINES



Alcohol: 12.5% vol.

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

Grapes: White grapes Cortese and Garganega. System of growing: espalier with guyot.

Soil Composition: Gravelly soil of morainic origin.

Vinification and Production System: Soft pressing of the grapes, short maceration with the skins, immediate separation of the must, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry white wine, with complex structure, and full-bodied and fruity aroma.

Color: Light straw-yellow, a little green.

Bouquet: Fruity intense aroma, with hints of peach and apple, together with a delicate bouquet of flowers.

Taste: Full-bodied, dry and harmonious.

Serving Temperature: To be served cold at 9-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect with hors d'oeuvre, light first courses, fish and poultry.

TECHNICAL DETAILS

Total acidity: 5,50 g/l

Sugar: 9,60 g/l

Total SO2: 98 mg/l

Free SO2: 29 mg/l

Net dry extract: 22,0 g/l

Volatile acidity: 0,20 g/l



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