



Olivo Extra Vergine di Oliva "Le Giare"

SPECIALS: SPARKLING WINE, RECIOTO, NOVELLO, OLIVE OIL AND GRAPPA



Alcohol:	--
Area Of Production:	Hilly area on the eastern shores of our Lake.
Grapes:	Produced with olives from our olive trees growing between our vineyards.
Soil Composition:	Gravelly grounds of morainic origin.
Vinification And Production System:	Cold pressing.
Organoleptic Description:	Delicate perfume, fullbodied and fruity taste, with a very low acidity level (lower than 0,2%).
Color:	Golden green.
Bouquet:	Delicate.
Taste:	Fullbodied and fruity taste, with a very low acidity level (lower than 0,2%).
Serving Temperature:	Room temperature (18-19°C.).
Preservation:	Store in a fresh, dry and dark place.
Gastronomic Suggestions:	It is suggested with first courses, vegetables and main dishes.

Total acidity:	g/l
Sugar:	g/l
Total SO2:	mg/l
Free SO2:	mg/l
Net dry extract:	g/l
Volatile acidity:	g/l



CANTINE LENOTTI

Via S.Cristina, 1- 37011 Bardolino - VR
Tel. +39 045 7210484 Fax. +39 045 6212744
info@lenotti.com