



“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.



TECHNICAL DETAILS:

Total acidity: 5,50 g/l

Sugar: 9,20 g/l

Total SO2: 83 mg/l

Free SO2: 27 mg/l

Net dry extract: 32,0 g/l

Volatile acidity: 0,32 g/l

