



“Massimo” Veneto IGT Rosso

RED WINES



Alcohol: 14,5% vol.

Area of Production: Region: Veneto. Hills of the eastern part of Lake Garda.

Grapes: Produced in very limited quantity (24.000 bottles per vintage) from a particular selection (by our oenologist giancarlo massimo lenotti personally) of red grapes with a limited yield (about 7500 kg pro hectar) of our own vineyard " La Pra' " such as Corvina (50%), Sangiovese (20%) and 30% other special grapes of ancient origin (Pelara, Rebo, Dindarella and Oseleta). System of growing: guyot.

Soil Composition: Argillaceous and calcareous grounds of glacial and alluvial origin.

Vinification and Production System: Short drying process in boxes, soft pressing of the selected grapes, fermentation for 6-7 days at controlled temperature (24-26°C.), ageing part in oak wood butts and part in specially selected french barriques, cold bottling in sterile bottling line.

Organoleptic Description: Dry, full-bodied and intense red wine.

Color: Intense garnet ruby red.

Bouquet: Clear, intense, elegant, fragrant, delicately ethereal, with the scents of vanilla and spices from the oak barrels.

Taste: Dry, aromatic and complex, savoury, full-bodied and velvety.

Serving Temperature: To be served at room temperature (18-19°C.)

Preservation: The wine can be aged for 6-7 years after the grape-harvest. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for roasts, red meats, game and mature cheeses.

TECHNICAL DETAILS:

Total acidity: 5,30 g/l

Sugar: 9,00 g/l

Total SO₂: 100 mg/l

Free SO₂: 28 mg/l

Net dry extract: 29,3 g/l

Volatile acidity: 0,39 g/l



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