

“Capomastro”

Veneto IGT Rosso



Alcohol: 12.5% vol.

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

Grapes: Produced after a later harvest (2-3 weeks delay from the usual harvesting period) from red grapes Corvina (50%) and Rebo (50%) – system of growing: espalier with guyot.

Soil composition: Argillaceous of morainic origin.

Vinification and Production System: Soft pressing, then fermentation for 8-9 days at controlled temperature (22-24°C.), preservation in thermoconditioned inox tanks and cold bottling in sterile bottling line.

Organoleptic Description: Fruity wine with a complex structure and rich color.

Color: Intense dark red.

Bouquet: Fruity, typical and intense.

Taste: Dry, full-bodied and harmonious.

Serving Temperature: To be served at 17-18°C.

Preservation: Can be aged for 3-4 years. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect with tasty first courses (especially pasta), meat and cheese.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
9.00 g/l	5.50 g/l	0.30 g/l	90 g/l	27 g/l	26.0 g/l

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM