

# “Massimo”

## Veneto IGT Rosso



**Alcohol:** 14,5% vol.

**Area of Production:** Veneto region. Hilly area of the Veronese hinterland.

**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 Prà” 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:** Calcareous and argillaceous 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.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
10.0 g/l	5.40 g/l	0.45 g/l	96 g/l	28 g/l	29.3 g/l

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