

“Pramonte”

Collezione Cabernet Sauvignon

Veneto IGT Rosso



Alcohol: 13,5% vol.

Area of Production: Region: Veneto. Vineyard "la Pra" located in the hills on the eastern shores of Lake Garda.

Grapes: Produced in limited quantities from red grape Cabernet Sauvignon (100%) dried in boxes for a short period. System of growing: traditional with espalier.

Soil composition: Gravelly grounds of morainic origin.

Vinification and Production System: Soft pressing, fermentation for 6-7 days at controlled temperature (20-22°C.), preservation in thermoconditioned inox tanks, ageing in oak wood butts for one year, cold bottling in sterile bottling line.

Organoleptic Description: Dry red wine, full-bodied and intense, mellowed from the period of ageing in wood butts.

Color: Intense ruby red, a little garnet red.

Bouquet: Typical and intense, fragrant and delicately ethereal.

Taste: Dry, full-bodied and velvety.

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

Preservation: The wine can be aged for 3-4 years after the grape-harvest. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for savory dishes: roasts, grilled meats, game and mature cheeses.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
9.00 g/l	5.25 g/l	0.35 g/l	87 g/l	28 g/l	28.4 g/l

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