



LENOTTI
dal 1906

“Colle dei Tigli”

Veneto IGT Bianco



Alcohol: 12.5% vol.

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

Grapes: White grapes Cortese and Garganega. System of growing: espalier with guyot.

Soil composition: Gravelly soil of morainic origin.

Vinification and Production System: Vinification with soft pressing of the entire grapes in lung presses, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry white wine, with complex structure, and full-bodied and fruity aroma.

Color: Light straw-yellow, a little green.

Bouquet: Fruity intense aroma, with hints of peach and apple, together with a delicate bouquet of flowers.

Taste: Full-bodied, dry and harmonious.

Serving Temperature: To be served cold at 9-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect with hors d'oeuvre, light first courses, fish and poultry.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
9.00 g/l	5.70 g/l	0.17 g/l	96 g/l	28 g/l	22.0 g/l

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM