

# Valpolicella

## DOC Classico



**Alcohol:** 12.5% vol.

**Area of Production:** Region: veneto. Hilly moraine on the eastern shores of Lake Garda.

**Grapes:** Red grape Corvina (80%) with a mix of different native red grapes (20%). Grapes are harvested after a short overmaturation period (8-10 days). 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 very rich color. Soft, full-bodied and armonic taste.

**Color:** Intense dark red.

**Bouquet:** Fruity, typical and intense.

**Taste:** Soft, full-bodied and harmonious.

**Serving Temperature:** To be served fresh at 15-16° 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**

7.00 g/l

5.50 g/l

0.30 g/l

95 g/l

27 g/l

26.0 g/l

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