

TENUTA LENA DI MEZZO AMARONE DELLA VALPOLICELLA CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Grape varieties Corvina Veronese, Corvinone, Rondinella.

Location and characteristics of the vineyard Produced from grapes of vineyards managed by our family located in the area of the Classic Valpolicella.

Average altitude and composition Hill is located 250/450 meters above sea level, tuffaceous, clayey and calcareous soil.

Training system Pergola.

Harvest The grapes are harvested towards the second ten days of October after a short drying in the plant continued in the fruit cellar in boxes at controlled temperature and humidity. The resting of the grapes lasts for 120 days, depending on the season, until the sugar concentration of the grapes has reached at least 28% - 30%.

Vinification A soft crushing and destemming takes place from late January to early March according to the vintages. Slow alcoholic fermentation in small steel vats with a long maceration of the skins to allow maximum aromatic and polyphenolic extraction. Once the malolactic fermentation is over, the wine is aged for at least 24 months in 20 and 30 hl french oak. Once bottled, it ages for at least 6 months before being going to market.

Organoleptic description Deep garnet red. Intense with fine tannins, fruity, spices aromas, vanilla, cloves, chocolate, and coffee. Aromas of leather, tobacco, prune dried berries a total umami experience. Medium acidity, with fine tannins and full body. The flavours remain true to the nose. Long finish. Drink now and has beautiful potential of aging for 20+ year. Outstanding.

Vol. 15%.

Pairing Excellent with red braised, grilled or roasted meat. It goes well with aged cheeses, fatty fish and asian cuisine. Also delicious alone by the glass as meditation wine.

Serving temperature 18°C (64°F).



TENUTA
LENA DI MEZZO
FUMANE