

*Valpolicella*  
CLASSICO SUPERIORE  
denominazione di origine controllata  
*Ripasso*

**Grape Varieties:** 80% Corvina Veronese and Corvinone, 20% Rondinella.

**Location and characteristics of the vineyard:**

Lena di Mezzo is an entirely terraced estate of 17.8 hectares that lies in the heart of Fumane, a splendid hilly zone with tuffaceous, clay and limestone soils, in which we have sought to express to the full the interdependence between the terroir and the indigenous grape varieties that are the unique heritage of the area around Verona.

**Average Altitude:** 250-350 metres above sea level.

**Training System and Plant Density:** Only the Pergola training system is used, with a maximum yield of 10,000-11,000 kg per hectare. The choice of this training system was made to allow the Corvina Veronese and Corvinone grape varieties to have perfect exposure to the sun.

**Harvest:** The grapes are picked around the first ten days of October and are left to dry in crates.

**Vinification:** Gentle crushing and destemming, followed by temperature-controlled fermentation in small truncated cone-shaped stainless steel vats with daily punching down of the cap of skins into the must so as to allow for the delicate extraction of all the complex range of polyphenols that are specific to the grapes and the terroir of Fumane. After the first fermentation is completed, the skins of the grapes that have been pressed to make Amarone are added towards the end of winter, setting off a second, slow fermentation. Following this second fermentation and the malolactic fermentation in stainless steel, the wine is put into 30-hectolitre French oak casks for at least 18 months before bottling.

**Organoleptic Description:** A dry red wine.

**Colour:** Deep ruby red.

**Profumo:** ciliegie sotto spirito, marasche, prugne e liquirizia. Spezie quali pepe e cannella. Sentori di sottobosco.

**Nose:** Cherries (both fresh and under spirits), plums and liquorice; spices such as pepper and cinnamon; hints of undergrowth.

**Vol.** 14,00%

**Total Acidity :** 5,70 gr/lit

**Serving Temperature:** 16-18°C

**Serving Suggestions:** Perfect with red and white meats and roast poultry dishes. Delicious with roasts, stews or braised meats and with hard cheeses.



TENUTA  
LENA DI MEZZO

