

VALPOLICELLA CLASSICO

TENUTA LENA DI MEZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Corvina Veronese, Corvinone, Rondinella.

Location and characteristics of the vineyard: All the grapes come from vineyards located in the Valpolicella Classico DOC area.

Soils: Average altitude and composition The hill is located at 250/450 meters (820/1148 feet) a.s.l., of volcanic origin with tuffaceous, clayey and calcareous soil.

Training system: Pergola

Harvest: Usually at the beginning of October.

Vinification: Destemming and soft crushing. Fermentation in steel tanks at a controlled temperature. Once the malolactic fermentation is over, the wine rest in steel tanks for few months before being bottled and released to the market.

Organoleptic description: Bright deep ruby red.

Elegant, with fine notes of lavender and violet. Red and blue fruit, aromas, a hint of spice as it evolves in the glass and on your palate, we find more complexity and structure, plum, cherry, liquorice, and black pepper notes, Dry, well balanced and round, in possession of a harmonious long finish. Excellent addition to every wine list!

A.B.V. 12.5%

Suggested Pairing 16 °C – 18 °C (60°F – 64°F)

& Serving Temperature: Perfect with cold cuts, grilled cheeseburgers, tacos, stir-fried chicken and roasted summer vegetables. Excellent pairing also with mushrooms, pizza and schnitzel.



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FUMANE