

LENA CORVINA VERONESE

INDICAZIONE GEOGRAFICA TIPICA



Grape variety Corvina Veronese.

Average altitude and composition The hills are located at 250/450 meters above sea level, tuffaceous, clayey and calcareous soil.

Training system Pergola.

Harvest Grapes are harvested the first half of October and dried in crates in the fruit cellar for about one month.

Vinification After a light drying, soft destemming and fermentation in steel. Once fermentation is complete, the wine ages in french oak for a few months before being bottled. It then remains in the bottle for an additional 4 months to mature before being offered for sale.

Organoleptic description Garnet red. Medium intensity with fruity and spices aromas such as black cherry, black currant, bramble, black plum, black pepper and licorice. Fine tannins with medium body. Medium flavor intensity with fruity and spices flavors with a long finish. Drink now and it has great potential for aging. Very good.

Vol. 13,5%.

Pairing Meat, cold cuts, tapas, excellent by itself for summer evenings with friends. Serve at a cooler temperature (around 15°C / 59°F).

Serving temperature 15°C - 17°C (59°F - 63°F).



750 ml

1500 ml

TENUTA
LENA DI MEZZO
FUMANE