

LENA

CORVINA VERONESE

INDICAZIONE GEOGRAFICA TIPICA



Grape variety: Corvina Veronese.

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

Soils: 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 15 - 10 days.

Vinification: Gentle crushing and destemming followed by a steel tank fermentation. Once fermentation is complete, the wine is aged for about 6 months in 20hl Neutral French oak barrels. It matures in bottle for an additional 4 months before going to the market.

Organoleptic description: Medium ruby red color. Medium intensity with dark fruity and pungent spices aromas such as cherry, black currant, bramble, black plum, black pepper and licorice. Dry, full body with fine tannins, harmonious. The flavors remain true to the nose. Long finish. Can drink now, but has potential for aging about 5 years. Very good.

A.B.V. 14 %

Suggested Pairing & Serving Temperature: 15°C – 17° (59°F – 62° F)
Excellent with beef ribs, roasted summer vegetables, grilled chicken, porcini mushroom or bell peppers pizza, cold cuts, tapas and street food. Also lovely with tasty pasta courses.

