

TENUTA LENA DI MEZZO RECIOTO DELLA VALPOLICELLA CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Grape varieties:

Corvina Veronese, Corvinone and Rondinella.

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 hill is located at 250/450 meters (820/1,480 feet) a.s.l., of volcanic origin with tuffaceous, clayey and calcareous soil.

Training system:

Pergola.

Harvest:

Usually at the beginning of October, the grapes are laid on boxes after a careful hand selection prior to storing in the cellar loft till January.

At the end of winter, the grapes have lost from 50% to 65% of their weight and they have concentrated their juices and sugar content.

Vinification:

Gentle crushing and destemming followed by a slow alcoholic fermentation in small steel vats. Once the malolactic fermentation is over, the wine is aged for 24 months in natural French oak barrels.

Organoleptic description:

Deep purple red.

Intense and fine with expressive fruity and floral aromas of violet, iris, wild rose, prune and compote. Also present vanilla and ripe fruit. Medium acidity and full body. The flavor remains true to the nose. Well-balanced with a long finish. You can drink now or wait. This wine has a beautiful potential of aging for 10+ years.

A.B.V.

15 %

Suggested Pairing & Serving Temperature:

15 ° C (59°F)

Lightly sweetened desserts such as creme brulee, chantilly cream with strawberries, fruit salad, panna cotta, cooked fruit, bavarian cream or pudding. Excellent during summer time with ice cream.



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FUMANE