

# TENUTA LENA DI MEZZO VALPOLICELLA RIPASSO CLASSICO SUPERIORE DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties:** Corvina Veronese, Corvinone and Rondinella.

**Location and characteristics of the vineyard:** Produced from grapes of vineyards managed by our family located in the area of the Valpolicella Classico.

**Soils: Average altitude and composition** The hill is located at 250/450 meters above sea level, tuffaceous, clayey and calcareous soil.

**Training system:** Pergola Veronese.

**Harvest:** The grapes are harvested towards the second ten days of October and dried in boxes in the fruit cellar at controlled temperature.

**Vinification:** Destemming and pressing followed by fermentation in stainless steel tanks at controlled temperature. Daily fulling to help skins enter frequently in contact with grape must.

After the first fermentation is completed, pressed skins of amaranone are added in the wine at the end of the winter and it starts naturally a second fermentation. Afterwards, wine is stored for about 20 months in French oak casks of 30 hectolitre. There it can improve and grow up its bouquet before bottling.

**Organoleptic description:** Deep ruby red. Intense and vibrant with fine tannins, floral, fruity, spices aromas such as violet, cherry, black pepper and cinnamon, licorice, vanilla and tobacco.

Full-body and pleasantly harmonious in the mouth. The flavors remain true to the nose. Long finish. Drink now and has a beautiful potential of aging for 10+ years.

**A.B.V.** 14%

**Suggested Pairing & Serving Temperature:** 18°C (64°F)  
Excellent with red braised, grilled or roasted meat. It goes well with aged cheeses, fatty fish and asian cuisine. Also delicious alone by the glass as meditation wine.



TENUTA  
LENA DI MEZZO  
FUMANE