

# CANTINE LENOTTI

**Wine:** “*AMARONE DELLA VALPOLICELLA*” *DOC CLASSICO*

**Area of Production:** CLASSIC AREA OF VALPOLICELLA. HILLS OF THE VILLAGES OF NEGRAR, VALGATARA AND FUMANE

**Grapes:** PRODUCED IN EXTREMELY LIMITED QUANTITIES ONLY IN THE BEST YEARS FROM THE BEST RED GRAPES OF VALPOLICELLA ( 70% CORVINA, 25% RONDINELLA AND 5% MOLINARA) WHICH DRY OUT IN WOODEN CASES UNTIL LATE WINTER AND ARE TRADITIONALLY VINIFIED IN JANUARY-FEBRUARY

**Soil Composition:** ARGILLACEOUS AND CALCAREOUS GROUNDS OF GLACIAL AND ALLUVIAL ORIGIN

**Vinification and Production System:** SOFT PRESSING, SLOW FERMENTATION (THAT CAN LAST ALSO SOME MONTHS) AT CONTROLLED TEMPERATURE (22-23°C.), AGEING IN OAK WOOD BUTTS FOR 3-5 YEARS, COLD BOTTLING IN STERILE BOTTLING LINE

**Organoleptic Description:** DRY, WARM, FULL-BODIED AND INTENSE WINE; ITS FLAVOURS AND SCENTS ARE EMPHASIZED BY THE VERY LONG PERIOD OF AGEING IN WOOD BUTTS

**Color:** DARK BRICK RUBY RED

**Bouquet:** ETHEREAL, INTENSE, WITH THE SCENTS OF THE SELECTED WOODEN BARRELS

**Taste:** INTENSE AND VELVETY

**Serving Temperature:** TO BE SERVED AT ROOM TEMPERATURE (18-19° C.), AFTER HAVING UNCORKED THE BOTTLE ONE HOUR BEFORE

**Preservation:** ALREADY ADEQUATELY AGED AND READY FOR CONSUMPTION, BUT THAT CAN BE KEPT FOR SEVERAL YEARS WITHOUT ANY PROBLEM. STORE IN A FRESH, DRY AND DARK PLACE

**Gastronomic Suggestions:** WINE FOR ROASTS AND GAMES, VERY PLEASANT AT THE END OF THE MEAL WITH MATURE CHEESES. THIS EXCEPTIONAL WINE NEEDS TO BE SAVOURED SLOWLY TO BE APPRECIATED IN FULL

**Awards and appreciations:** VINTAGE 1990: SILVER MEDAL AT THE INTERNATIONAL WINE TASTING 1997 OF ZURICH; VINTAGE 1991: GOLD MEDAL AT THE INTERNATIONAL WINE TASTING 2000 OF ZURICH; VINTAGE 1995: "GOLD MEDAL OF MERIT" AT THE "3° CONCORSO VINI CLASSICI DELLA VALPOLICELLA 2000"; VINTAGE 1997: "GOLD MEDAL OF EXCELLENCE" AT THE 4° CONCORSO VINI CLASSICI DELLA VALPOLICELLA 2001; VINTAGE 1997: LUCA MARONI 2002 + VERONELLI 2002 + AIS DUEMILAVINI 2002; VINTAGE 1998: "COMMENDED WINNER 2002" AT "THE INTERNATIONAL WINE AND SPIRIT COMPETITION 2002" IN ENGLAND + "GOLD MEDAL" AT THE "WINEFAIR OF BASIL" IN SWITZERLAND + VERONELLI 2003 + AIS DUEMILAVINI 2003 + ESPRESSO 2003 + GAMBERO ROSSO 2003; VINTAGE 1999: GOLD MEDAL AT THE INTERNATIONAL WINE TASTING 2003 OF ZURICH + VERONELLI 2004 + AIS DUEMILAVINI 2004 + ESPRESSO 2004 + GAMBERO ROSSO 2004 + LUCA MARONI 2004; VINTAGE 2000: GREAT INTERNATIONAL WINE AWARDS MUNDUS VINI 2004 + VERONELLI 2005 + LUCA MARONI 2005 + ESPRESSO 2005 + DUEMILAVINI AIS 2005; VINTAGE 2001: LUCA MARONI 2007 + 2 BICCHIERI GAMBERO ROSSO 2006; VINTAGE 2003: "DIPLOMA DI GRAN MENZIONE" AT THE "CONCORSO ENOLOGICO INTERNAZIONALE VINITALY 2007" + SILVER MEDAL AT THE GREAT INTERNATIONAL WINE AWARDS MUNDUS VINI 2007;

