

CANTINE LENOTTI COLLE DEI TIGLI BIANCO 2022/\$10.99



DESCRIPTION

According to an eonological map dated 1906, the name LENOTTI was already known in the past for the production of the Bardolino classico. At that time the farm sold wines exclusively in butts or demijohns. In the following years until 1968 the farm constantly increased its production of high-quality wines, by making wine from local grapes and supplying the numerous bottlers of the neighborhood.

Since 1968, the farm has been bottling and selling the wines directly with the main goal of supplying their clients with high quality products at competitive prices. For almost 40 years of continued increased sales, especially in the export markets, the whole production, that in the meantime has been widening the range of wines as well as their quantity, is being sold exclusively in bottle.

From 1971 to 2004 the farm and its facilities have undergone several enlargements. The most important of them was carried out in 2004-2005, it led to the complete renovation with total renewal of the winemaking cellar, the barrel cellar, the bottling plant, and the construction of a solar panel system capable of guaranteeing the autonomous production of hot water and for heating without energy consumption. In 2015, the new temperature-controlled wine storage area was built and a photovoltaic system was installed on all company roofs to guarantee the energy autonomy of the cellar.

At present the farm is run by the Family Lenotti. Giancarlo (oenologist , production manager and facilities supervisor), Marina (sales manager for the home market), and their son Claudio (export manager).

They export more than 90% of their production, and they are seeing growth in the export markets of Germany, Denmark, Belgium, Holland, Switzerland and England.

The cellar has a capacity of about 30,000 hectoliters, consisting of 150 stainless steel tanks (a material capable of guaranteeing maximum cleanliness and sterility), 40 oak barrels of 25 hectoliters and more than 1,000 barriques of 300 and 500 liters, used exclusively for aging and refinement of red wines.

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This wine is a blend of Cortese and Garganega grapes from the hilly moraines in the eastern shores of Lake Garda in Veneto, Italy. The vinification is with a soft pressing of the entire grapes in lung presses, fermentation at controlled temperature (15- 16°C.), preservation in thermo-conditioned inox tanks, cold bottling in sterile bottling line.

Tasting Notes

Nose:

Light straw-yellow, a little green. Fruity intense aroma, with hints of peach and apple, together with a delicate bouquet of flowers.

Palate:

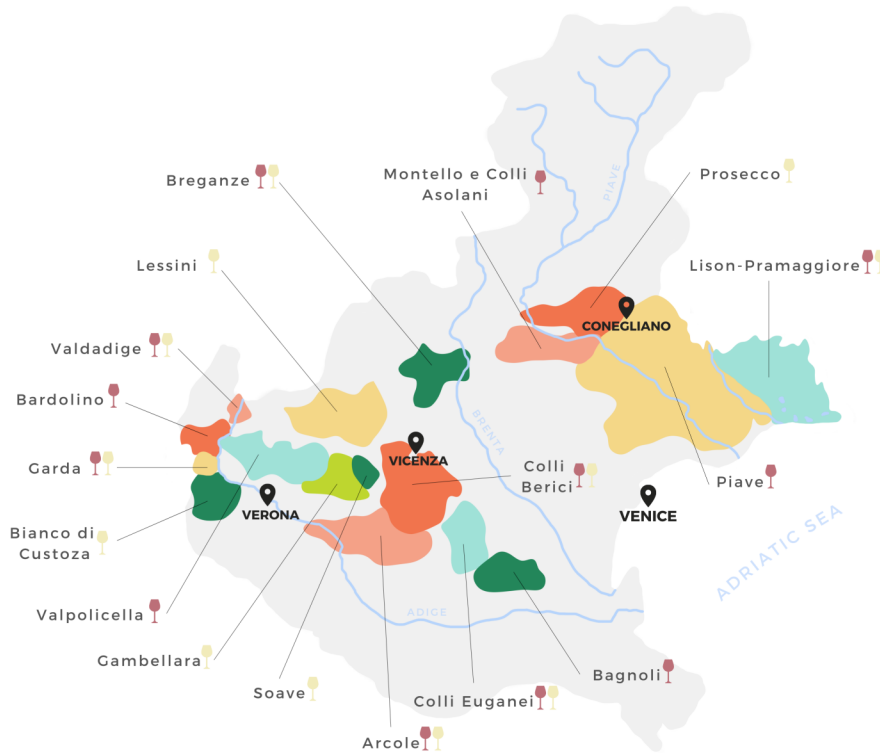
Dry white wine, with complex structure, and full-bodied and fruity aroma.

Pairing:

Perfect with hors d'oeuvre, light first courses, fish and poultry.



VENETO ITALY



i Veneto wine region is located in north-eastern Italy and it is the 8th largest region of the country.

Valpolicella, Soave and **Colli Berici** are some of the most famous-subregions of Veneto.

The main grapes found in Veneto wines are **Glera, Garganega,** and **Corvina Veronese,** totaling around half of the grape varieties under the vine in the region.

A classic of the region, **Amarone Della Valpolicella** is a fabulous wine that has the heart of different wine enthusiasts.

