



## LENA DI MEZZO AMARONE

**General Notes:** Lena di Mezzo is an entirely terraced estate of 18 hectares that lies in the heart of Fumane, a splendid hilly zone with tephaceous, clay and limestone soils, in which we have sought to express to the full the interdependence between the terroir and the indigenous grape varieties that are the unique heritage of the area around Verona. Vinification: Gentle crushing and destemming of the grapes takes place, depending on the vintage, between the end of January and late February, and fermentation in small, temperature controlled truncated cone-shaped stainless-steel vats is started off by indigenous yeasts that really highlight the specific organoleptic qualities of the grapes from Fumane. The fermentation is a slow one, with long maceration on the skins to allow for maximum extraction of the typical complex aromatic and polyphenolic components. After the malolactic fermentation the wine stays almost 24 months in 20/30 hl oak casks. After the bottling follows the aging for at least 8 months.

**Gastronomical Matching:** It is incomparable with braised meats or roast game and with very mature, piquant cheeses. Excellent with raw tuna, sushi and with Thai, Vietnamese and Indian cuisine. Try sipping it, too, on its own, outside the context of a meal.

## Product Description

**Winery:** Monte Del Fra

**Region:** Veneto

**Grape:** 80% Corvina Veronese, Corvinone, 20% Rondinella.

**Production Area:** Fumane (VR)

**Appellation:** DOCG Amarone Classico della Valpolicella

**Harvest Period:** Mid October

**Soil:** Tephaceous, clay and limestone soils

**Plant Breeding:** Pergola Veronese

**Serving Temperature:** 16° - 18° C.

**Alcohol Strength:** 15%

**Tasting notes:** Color: Deep ruby red with garnet highlights. Nose: Cherries (both fresh and under spirits), plums and liquorice, cinnamon, leather, tobacco, cloves, black pepper; hints of undergrowth. Flavor: Extremely elegant, well-balanced and velvety, but at the same time robust and complex, dry, full-bodied, generous and austere.