



Valpolicella Classico Superiore

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 topaceous, 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, followed by temperature controlled fermentation in small truncated cone-shaped stainless steel vats with daily punching down of the cap of skins into the must to allow the delicate extraction of all the complex range of polyphenols that are specific to the grapes and the terroir of Fumane. After the first and the malolactic fermentation wine stays at least 12 months in 30 hl oak casks and left in bottles for at least 5/6 months.

Gastronomical Matching: Perfect with red and white meats and roast poultry dishes. Delicious with roasts, stews or braised meats and with hard cheeses.

Product Description

Winery: Monte Del Fra

Region: Veneto

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

Production Area: Fumane (VR)

Appellation: DOC

Harvest Period: First decade of October

Soil: Topaceous, clay and limestone soils

Plant Breeding: Pergola Veronese

Serving Temperature: 16° - 18° C.

Alcohol Strength: 13,5%

Tasting notes: Color: Deep ruby red. Nose: Cherries (both fresh and under spirits), plums, blackberry, liquorice, cinnamon, vanilla and hints of undergrowth. Flavor: Extremely elegant, well-balanced and velvety.