



**LENTO**

VITICULTORI IN CALABRIA



## CONTESSA EMBURGA

**Classification:** Igt Calabria

**Grape varieties:** Chardonnay - Malvasia

**Production area:** Vineyards owned by Lento's family, in Igt Calabria area

**Soils:** They have a fine and deep mixture; poor in organic substances; strongly alkaline.

**Exposure:** south; 500 mt above sea level

**Training system:** Cordon spurred

**Wine-making technique:** The best grapes are hand picked after an accurate selection, destemmed, softly pressed and then macerated for 12 hours. Through a cold and static decantation the must is made clear; then it is treated with selected yeasts. The fermentation process starts at 14° C and goes on for about 40 days in steel tanks.

**Tasting notes:** It has a bright straw yellow. An intense bouquet of exotic fruit. A balanced taste with a pleasant final note of dried apricot. Its taste is harmonious and well concentrated.

**Alcoholic content:** 13%