



**LENTO**

VITICULTORI IN CALABRIA



## **DRAGONE BIANCO SELEZIONE**

*The wine "Dragone" comes from the selection of the best grapes of a territory .... special... for position, history and tradition, where our vineyards open the view on two different seas, mirror of the Mediterranean Sea.*

**Classification:** Igt Calabria

**Grape varieties:** Greco bianco - 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 grapes are hand picked and arrive to the winery still intact. Then they are softly pressed and the must, limpid-made by a cold static decantation, is treated with selected yeasts. Fermentation starts at a temperature of 18°C. Once fermentation is over, this wine ages in steel tanks before its release.

**Tasting notes:** It has a delicate bright straw yellow. Its nose is rich in flower and fruit notes. Elegant, pleasant taste with a good structure. Its taste keeps the promises made by its bouquet.

**Alcoholic content:** 12,5%