



**LENTO**

VITICULTORI IN CALABRIA



## GRECO

*The vine, mirror of the Mediterranean culture, finds its original expression in a rare landscape, where our vineyards give life to a wine that expresses a specific varietal. Freshness and minerality, fineness, rich perfumes are its characteristics that prove our excellence in the production of great wines from Calabria.*

**Classification:** Doc Lamezia

**Grape varieties:** Greco 100%.

**Production area:** Vineyards owned by Lento's family, in Doc Lamezia area.

**Soils:** They have unbound texture, strongly draining.  
**Exposure:** south-west; 250 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 straw yellow colour, a balanced nose with notes of apricots and a hint of citrus and apple. Harmonious taste with a fresh note of acidity followed by a delicate fruity taste. A distinct personality and a strong regional character

**Alcoholic content:** 13,5%.