



Name	Laute
Denomination	Valpolicella DOC
Origin	Val di Mezzane (Verona)
Altitude	250-300 m a.s.l.
Soil	Calcareus, medium textured soil
Grapes	35% Corvina, 35% Corvina Grossa, 20% Rondinella, 10% Molinara
Training system	Double pergola trentina
Number of plants per hectare	5.000
Average yield	90 q.
Harvest	End of September, by hand

Vinification	Grapes are softly pressed after destalking
Fermentation	With indigenous yeasts in stainless steel
Maceration	1 week with subsequent malolactic fermentation
Ageing	Some months in stainless steel tanks until bottling

Analytical data

Alcohol	12,5% by vol.
Dry extract	28 g/l
Acidity	5,5 g/l
Residual sugar	28 g/l

Organoleptic characteristics

Colour	Ruby red
Nose	Mixture of red fruit, winy and spicy
Palate	Dry, medium bodied, velvety and balanced
Service temperature	18/20°C

