



DOMINI DEL LEONE

# Veneto Rosso IGT

Corvina, Merlot,  
Cabernet and Raboso

Alc 13%

16-18°C

Truly an expression of the terroir of the Veneto region. Vinification in red. At the end of the fermentation, the wine is poured in french oak barrels of 25 hl for 1 year minimum. Harmoniously balanced with fruity aromas, hints of cherry, small berries and floral nuances. A great aperitif and food companion, specially with red meats.



## PRODUCTION AREA

Valpolicella Classica, Verona, Veneto region



## TYPE OF SOIL

Limestone



## TRAINING SYSTEM

Pergola and Guyot

## VINEYARDS ELEVATION

500 - 650 meters



## COLOUR

Ruby red



## BOUQUET

Complex with elegant notes of red fruits and vanilla hints



## TASTE

Smooth and elegant with a good structure



## PAIRING SUGGESTION

A great aperitif and food companion, specially with red meats.

