

Tenimenti Leone

Tera De Leone Cesanese IGP Lazio



"Tera de Leone" is named for this land and the ancient and primordial bond that unites Tenimenti Leone to its roots. The toil in the fields, the succession of seasons that guides their actions....without these sun-kissed lands, they would not exist.

Vinification: The Cesanese grapes are harvested manually in boxes when optimally ripened and vinified. The cold pre-fermentation maceration for about 48 hours favors a greater extraction of the typical aromas of the vine. Fermentation takes place with selected yeasts in stainless steel for about 10 days at a controlled temperature of 25-26 ° C. Malolactic fermentation carried out in stainless steel. Aging in stainless steel and ceramic. Blending takes place just before bottling. 6-9 months bottle aging follows before being marketed.

Grape varieties : 100% Cesanese

Altitude : 130m ASL

Soil : Sandy clay loams of volcanic origin

Alcohol : 15%

Tasting notes :

Aromas of red berries and roses. Good structure with well-integrated tannins. Delicious with Roman specialties.



Organic

