

## Tenimenti Leone

### *Tera De Leone Cesanese IGP Lazio*

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.

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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