DON CARLO VENETO IGT

CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Veneto, Italy

Appellation: Indicazione Geografica Tipica (IGT)

Grape Variety: 40% Corvina, 30% Cabernet Sauvignon, 30% Merlot

Alcohol Vol.: 14%

Harvesting: The grapes are harvested separately to allow each variety to reach its ideal ripeness. Harvesting occurs between late September and early October, followed by careful selection to ensure quality and balance in the final blend.

Vinification: Each variety is fermented separately at controlled temperatures in stainless steel tanks. A brief maceration process extracts vibrant color and soft tannins. The wines are blended after fermentation and aged in stainless steel, with a portion matured in oak barrels for added complexity.

Appearance: Bright ruby red with subtle garnet hues, showcasing its youthful vibrancy and balanced structure.

Nose: Aromas of red cherries and raspberries from the Corvina combine beautifully with the blackcurrant and herbal notes of Cabernet Sauvignon. The Merlot contributes plum and a touch of vanilla, with a hint of spice adding complexity.

Palate: Medium-bodied and harmonious, with flavors of ripe red and dark berries, subtle spice, and a touch of earthiness. Silky tannins from the Merlot, a robust structure from the Cabernet Sauvignon, and a lively acidity from the Corvina create a balanced and approachable wine. The finish is smooth and persistent, with notes of red fruit and a hint of cocoa.

Best With: Grilled meats, such as pork chops, lamb, or beef skewers. Pasta with tomato-based sauces or mushroom risotto. Medium-aged cheeses, such as Fontina or Asiago.

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