



VITERETO 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 in late September to early October, with careful selection to ensure optimal ripeness. Each variety is picked at its peak of maturity, ensuring the perfect balance between fruitiness and structure.

Vinification: The grapes are gently de-stemmed and pressed. Fermentation takes place at controlled temperatures in stainless steel tanks to preserve the fresh fruit flavors. The wine undergoes maceration for a period to extract color and tannins. After fermentation, it is aged in a combination of stainless steel and oak barrels to enhance complexity and texture.

Appearance: Intense ruby red with purple reflections, indicating its youthful freshness and vibrant character.

Nose: Aromas of ripe red fruits like cherries and plums, complemented by hints of blackberry and currant. Subtle herbal notes from the Cabernet Sauvignon and earthy undertones from the Merlot bring added depth. A faint spice note of black pepper and vanilla rounds out the bouquet.

Palate: Full-bodied, with flavors of ripe red and dark berries, such as red currant, black cherry, and plum. The smooth tannins from the Merlot and the structure from the Cabernet Sauvignon give the wine a balanced mouthfeel. A touch of spice, tobacco, and light oak nuances enhance the finish, which is long and satisfying with a gentle warmth.

Best With: Grilled meats such as lamb or steak, roasted game, and hearty pasta dishes with ragù. Pairs well with aged cheeses like Parmigiano-Reggiano or Pecorino. Also excellent with wild mushroom risotto and slow-cooked stews.