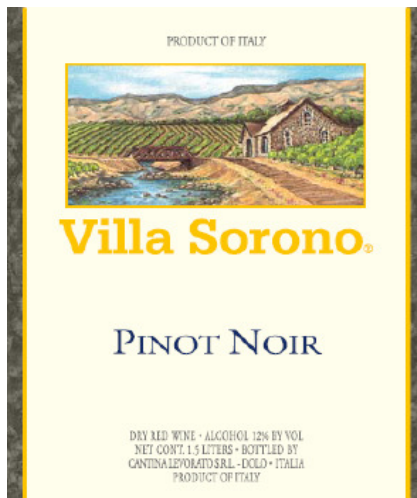


Villa Sorono

PINOT NOIR

DELLE VENEZIE IGT



Cantina Levorato S.R.L

Cantina Levorato S.R.L. was founded in 1928 in the well-known area of Riviera del Brenta, between two famous towns: Padua and Venice. At first, it was a wine-pressing cellar. Later its productive structure was modified and turned its attention to foreign markets that now have a paramount place. Thanks to its high qualified staff and advanced level technologies, Cantina Levorato S.R.L. made a good name for itself, giving its customers high quality wines.

Production Area:

A first-rate wine, produced in some restricted areas among Veneto, Friuli-Venezia Giulia regions and the province of Trent.

Grape Varieties:

Pinot Noir

Production Techniques:

Wine-making: After a careful selection of grapes, they undergo the traditional wine-making techniques for the red wines with contact with the skins at a controlled temperature (between 77° and 81°F).

Storage: The wine is then stored in stainless steel tanks until bottling. It must be conserved in a fresh and dry spot and protected from the light.

Alcohol:

12% by volume

Description:

Color: Ruby red, garnet when aged.

Bouquet: Characteristic and delicate.

Taste: Dry, medium-bodied. Velvety. In the mouth, it becomes well-balanced and tempting.

Serving Suggestions:

Pinot Noir is almost certainly the most flexible red wine in food combinations, but particularly suitable to grilled and roasted red meats, poultry, game and seasoned or smoked cheeses. Serve at room temperature.

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