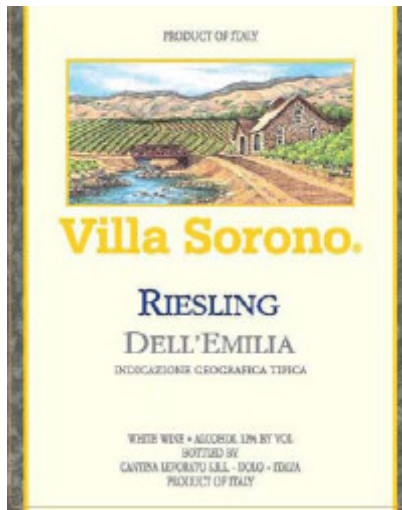


# Villa Sorono

## RIESLING

### ITALICO DELL'EMILIA 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 areas of Emilia-Romagna.

**Grape Varieties:**

Riesling Italico

**Production Techniques:**

*Wine-making:* Typical of white grapes, with a slight maceration. After a soft-pressing, the must fermentation is started up using selected yeasts at a controlled temperature and goes on for about 15 days.

*Storage:* The wine is stored in stainless-steel tanks until bottling. It must be conserved in a fresh and dry spot, protected from the light, and it must be drunk young.

**Alcohol:**

12% by volume

**Description:**

*Color:* Right straw-yellow, more or less intense.

*Bouquet:* Pleasant, lightly fruity and very fine.

*Taste:* Soft and dry with a pleasant bitter aftertaste.

**Serving Suggestions:**

Serve at 45°-50°F. Riesling Italico is suitable to light first courses to all kinds of fish. It is also excellent with eggs and raw ham.

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