

CANTINE LENTO



Background

Our roots have always been in this land. Generation after generation our family have passed on the sense of living combining with the beauty of vine.

Each bottle bearing our name intends to transmit a patrimony of traditions, know how and experience from this territory.

This philosophy of life has become a choice, an activity, together with the spirit and the passion of men who share these values with us. This allows us to offer you high quality wines with a distinct personality.

Vineyards

Amato Estate is our biggest landed property. It is a 70 hectares charming productive plant decked with vineyards, olive-groves and oak-groves. It is a real heaven for local grape varieties such as Greco, Magliocco, Nerello, and international grape varieties such as Cabernet, Sauvignon, Chardonnay, Merlot. The soil is clayey and sandy with a good level of limestone and potassium. The estate has a south-east exposure which lets an even exposure of rays of the sun and an optimum thermal range. We are at an altitude which change from 500-700 meters on sea level. Up here you have the chance to enjoy a unique landscape, the view of the Tirrhenian sea and the Ionian sea at the same time. In the middle of the estate rises a wonderful Villa dating back to the nineteenth century which dominates the yard and the vineyards.



The **Tenuta Romeo Estate** extends throughout a hill area very cut out far from which you can enjoy the wonderful sight of the Tirreno Sea. The grapes are endowed with the best natural gifts in terms of climate, exposure to the sun and soil composition. The soil is composed of calcareous rocks intermingled with alluvial layers of clayey origin. The farm system is spurred cordon. The age of the vineyard is between 25-30 years old, with an average output lower than 90 quintals per hectare. Here, local vines, such as Magliocco and Greco, are cultivated with the aim of conciliating the wine quality and a marked distinction. An olive yard, which produces exclusively first-rate oil, also belongs to this estate.

Villa Caracciolo Estate once beloved to a noble family as a important country residence. The villa is immersed in an almost level ground vineyard of clayey origin grown with the spurred cordon. The age of the vineyard is between 22-25 years old, the average output is lower than 90 quintals per hectare. Thanks to a perfect ecosystem, with warm days and cool night, we succeeded in keeping a viticulture of prestige. Here, too, we chose to exploit native vines capable of conferring a precise identity on the wine.



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Cellar

Lento Wine-cellar are a world where each single elements aims at creating favorable surroundings for the sprouting of highly outlined wine qualities. A place in which tradition and technology blend, a Mediterranean culture and research taste workshop. The cellar is like a village of the past, the working rhythms are scanned through the season and by both the wine and wine cycle.

Inside it has the most modern grape storerooms and processing and transformation premises in order to assure a careful viticulture its highest prominence.



The temperature is gradually checked, from the fermentation of the musts to bottle stockage. The true core is the ageing cellar, where walking near the French oak barriques and lined up bottles, laid on a bed of small porphyry stones, you can feel the humor of the wine mellowing and refining.



Salvatore Lento with his wife Giovanna and his daughters Danila and Manuela.

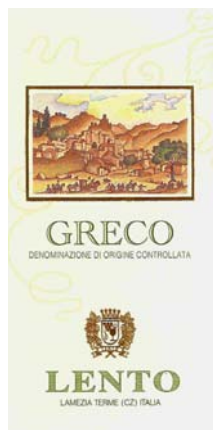


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CANTINE LENTO - wines



Lamezia Bianco Greco d.o.c.

Delicate straw yellow color; a balanced nose with notes of ripe apricots and a hint of citrus and apple. Harmonious taste with a fresh note of acidity followed by a delicate fruity taste. A distinct personality and a strong character.

Varietal: Greco Lamezia 100%

Soils: Soils on calcareous rocks mixed to alluvional strata of clay origin. They have a fine and deep texture at 250 mt above sea level.

Rearing system: Modified guyot system.

Wine-making: The grapes, handly and selectively gathered, arrive to the cantina still intact. Then they are softly pressed and the must, limpud-made by a cold static decantation, is treated with selected leaven and fermented at a temperature of 18C for about 25 days.

Alcoholic content: 12%

Serving temperature: 10/12C



Lamezia Rosso Riserva d.o.c.

Bright ruby red with an intense nose and light spicy notes. Palatable, balanced, with an excellent structure, very persistent notes of vanilla, roasted coffee and cocoa. 12 months spent in French oak barriques enhance the body, the balance and the pleasantness of this wine. It is a wine with a strong regional identity.

Varietal: Gaglioppo, Nerello, Greco Nero.

Soils: Soils on calcareous rocks mixed to alluvional strata of clay origin. They have a fine and deep texture at 250 mt above sea level.

Rearing system: Modified guyot system.

Wine-making: The grapes are gathered when perfectly ripe and their stalks put away. Then they start a fermentation and an intense maceration for about 18 days. When two years old, it is put in oak French barriques for 12 months and successively in bottles for at least 6 months.

Alcoholic content: 12.5%

Serving temperature: 16/18C



Dragone Rosso d.o.c.

Intense ruby red. A wide and enveloping nose, rich in red fruit notes with spicy and persistent final notes. An important structure with a balanced tannin content, to make it round, velvety, very pleasant.

Varietals: Magliocco, Nerello, Greco Nero.

Soils: Soils on calcareous rocks mixed to alluvional strata of clay origin. They have a fine and deep texture at 250 mt above sea level.

Rearing system: Modified guyot system.

Wine-making: The grapes are gathered when perfectly ripe and their stalks put away. Then they start a fermentation and an intense maceration for about 16 days. When one year old, it is put in oak French barriques for 6 months and successively in bottles for at least 6 months.

Alcoholic content: 12.5%

CANTINE LENTO - wines



Contessa Emburga i.g.t

Its color is bright straw yellow with golden tonalities which introduce the thickness and intensity of scents. A tidy and dense nose anticipate a palate in which acidity and softness join harmonically. It has an intense bouquet of exotic fruit; a balanced taste with a pleasant final note of dried apricot.

Varietal: Sauvignon 100%

Soils: Soils on calcareous rocks mixed to alluvional strata of clay origin. They have a fine and deep texture at 250 mt above sea level.

Rearing system: Modified guyot system.

Wine-making: The grapes are gathered after a selection; then they are cleaned of their stalks and slightly pressed. The must is made clear thanks to a cold and static decantation; then it is treated with selected leaven and fermented at 14C for about 40 days in stainless steel tanks.

Alcoholic content: 12%



Federico II i.g.t.

It's a wine with great gifts and excellent mellowness; deep garnet red; an intense nose with notes of plums, cherries and blackberries, harmonized by French oak barriques. It expresses the pulp of the fruit. In the mouth it has a beautiful density; balanced taste, a great body.

Varietals: Cabernet 100%

Soils: Soils on calcareous rocks mixed to alluvional strata of clay origin. They have a fine and deep texture at 250 mt above sea level.

Rearing system: Modified guyot system.

Wine-making: The grapes, when at complete ripeness, undergo a traditional red vinification. The wine so obtained is put in new oak French barriques in which it makes malolactic fermentations for 12 months.

Alcoholic content: 13%