



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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TENUTA SAN LEONARDO TERRE 2015

VINIFICATION

Grapes are destemmed and soft-crushed, with minimal use of sulphur dioxide. The juice ferments and macerates on the skins for a long period of time, during which the cap is punched down daily. The must is cold-clarified by allowing the lees to settle.

MATURATION

80% aged for 18 months in big Slavonian oak barrels and the remaining 20% in French barriques for at least 6 months.

FOOD MATCHES

A classic food wine with rice and pasta in tomato or meat sauces, and filled pasta, as well as grilled meats, poultry, white meats & soft cheeses.

TASTING NOTES

Brilliant ruby red, with attractive depth and decent length.

The aromas are alcohol and fruit-rich when the wine is young, later mellowing with bottle age into ripe plum fruit layered over a faintly grassy background note. Dry, soft and well-balanced on the palate, it reveals a pleasing bitterish twist in the finish. Good aromatic length.

TECHNICAL DETAILS

Grape Variety : The result a of meticulous assemblage of the Tenuta's grapes

Alcohol : 12,5% -13%

Serving Temperature : 8 - 12°C

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