



Amarone della Valpolicella Corte Lenguin



Region: Veneto

This is above average in popularity for Amarone della Valpolicella Classico wines. The popularity of this wine has increased considerably over the past year.

Wine Description: this wine has a deep rich ruby color. On the nose, some of the aromas that it can be distinguished are: dried plums, raisins, bitter chocolate, coffee, ashes, and tar among others. This is a textured wine with a great body, flavor concentration, persistent taste and an elegant lingering finish.

Alcohol content 15%

Producer – Winery/Brand: Corte Lenguin

Geographical region: The hills of Valpolicella, Veneto – Italy

Winemaking Details: This wine is produced from Corvina 80%, Rondinella 10% and Molinara 10%. Refined in Slovenian oak for a minimum of 3 years. It is obtained from the natural drying process of grapes for approximately for 3 months then kept in refinement to bring out the natural characteristics.

Special Features of the Wine: This is an impressive wine, which should be served last, due to its size. The port drinkers will enjoy this Amarone immensely. Decanting is recommended.



Amarone della Valpolicella La Coeta Corte Lenguin

Region: Veneto

Wine: Amarone della Valpolicella “La Coeta”

Wine Type: Dry Red table wine

Wine Description: this wine has a deep rich ruby color.

Complex and very intense aroma, fine and excellent on the nose, some of the aromas that it can be distinguished are: amarena, with special notes of vanilla and cacao. This is a textured wine with a great body, flavor concentration, persistent taste and an elegant lingering finish.

Alcohol content 15,5%

Producer – Winery/Brand: Corte Lenguin

Geographical region: The hills of Valpolicella, Veneto – Italy

Food recommendations: Superb with game dishes, flavorful cheeses and fine pasta dishes.

Food recommendations: Superb with game dishes or strong elegant, flavorful cheeses such as Parmigiano Reggiano, and Grana Padano, blue veined stilton and gorgonzola. Try it also with nuts.





Valpolicella Ripasso Corte Lenguin

Region: Veneto

This is above average in popularity for Amarone della Valpolicella Classico wines. The popularity of this wine has increased considerably over the past year.

Wine Description: this wine has a deep rich ruby color. On the nose, some of the aromas that it can be distinguished are: dried plums, raisins, bitter chocolate, coffee, ashes, and tar among others. This is a textured wine with a great body, flavor concentration, persistent taste and an elegant lingering finish.

Alcohol content 15%

Producer – Winery/Brand: Corte Lenguin

Geographical region: The hills of Valpolicella, Veneto – Italy

Winemaking Details: This wine is produced from Corvina 80%, Rondinella 10% and Molinara 10%. Refined in Slovenian oak for a minimum of 3 years. It is obtained from the natural drying process of grapes for approximately for 3 months then kept in refinement to bring out the natural characteristics.

Special Features of the Wine: This is an impressive wine, which should be served last, due to its size. The port drinkers will enjoy this Amarone immensely. Decanting is recommended.





Recioto della Valpolicella Corte Lenguin

Wine: Recioto della Valpolicella 2001 DOC

Wine Type: Red dessert wine

Wine Description: this wine has a deep, brilliant and rich ruby-garnet color. On the nose, some of the aromas that it can be distinguished are: over ripe plums, raisins, sweet chocolate, cocoa, vanilla flavored coffee, ashes, cinnamon and butterscotch among others. This is a thick textured wine with a great body, flavor concentration, persistent taste, beautiful and sweet texture and a very elegant and pleasant finish. Alcohol content 14%

Producer – Winery/Brand: Corte Lenguin

Geographical region: San Floriano di Valpolicella, Veneto – Italy

Winemaking Details: This wine is produced from Corvina, Rondinella and Molinara grapes. Refined in Slovenian oak for a minimum of 3 years. It is obtained from the natural drying process of grapes for approximately 3 to 5 months then kept in refinement to bring out the natural characteristics, stopping the fermentation process by itself, obtaining a highly concentrated wine due to its high levels of residual sugar from the natural drying process.

Special Features of the Wine: This is an impressive wine, which should be served last, due to its size and characteristics. The port drinkers will enjoy this Recioto immensely. This is also a great wine to drink by itself.





Vino passito Veneto Corte Lenguin

Wine: Vino Passito IGT

Wine Type: White dessert wine

Wine Description: This is a "late harvest" style wine, made with the best selection of Chardonnay and Sauvignon Blanc grapes from the Veneto region.

It shows a dense yellow-golden color and a noticeable thick texture on the sides of the glass. On the nose it shows aromas of apricot, baked pear, pineapple and dried figs. It has a very pleasant texture on the mouth, showing a great balance in acidity, sweetness and dryness, finishing with a long after-taste.

Producer – Winery/Brand: Corte Lenguin

Geographical region: Veneto – Italy

Winemaking Details: This wine is obtained from the natural drying process of grapes for approximately 3 to 5 months then kept in refinement to bring out the natural characteristics, stopping the fermentation process by itself, obtaining a highly concentrated wine due to its high levels of residual sugar from the natural drying process.

Special Features of the Wine: This is a great dessert wine, which should be served last, due to its size and characteristics. This is also a great wine to drink by itself.

