



Giuseppe Lonardi Privilegia I.G.T.

(pree-vee-LAY-jah)

From the incomparable Giuseppe Lonardi, comes this revolutionary blend of Corvina, the primary grape in Amarone, and Cabernet Franc. It is elegant, with a delightful combination of bold Mediterranean fruits and a dusty potpourri finish. Matured for 22 months in French barriques, it is a neo-classic Italian wine that will age for 15 years, and a very limited production. Recently recognized by the Italian Sommelier Association as a top wine in Italia.



LOCATION

Veneto, Italia.
(Town of Marano)
7 hectares. 350 meters.



SOIL

Dense clay.



ESTATE

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINE

Spurred Cordon. Tendone.
4,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINIFICATION

Maceration for 7 days (Cabernet Franc).
Maceration for 15 days (Corvina).
Fermented separately in stainless steel.



VARIETALS

50% Corvina,
50% Cabernet Franc.



BARREL

1st passage French barrique.



RESIDUAL SUGAR

3.5 grams per liter.



MATURATION

22 months in the barrel.
6 months in the bottle.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

450 cases.



ALCOHOL

14.5% by volume.



FOOD PAIRING

Herb-encrusted lamb chop,
venison, and wild game.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com