



## Venti22

A limited edition for the debut year, a blend of grape varieties that create a rounded, harmonious, and velvety wine on the palate. The high persistence creates harmony between ripe red berries, meeting a refined and elegant nose



Piedmont, Italy.  
Denomination: Red Wine



Blend



Enologist: Donato Lanati



Clayey soil with parts of marl



Fermentation with skins carried out at controlled temperature at 24°C for 6-7 days, followed by removal of the skins. At the end of malolactic fermentation: racking and removal of the lees.



Aging in steel



All-purpose wine



ABV:15%

### Tenuta Genevrina

Strada Rosignano, 9  
15039 Ozzano Monferrato (AL)

+39 334 582 7305  
info@tenutagenevrina.com

