



# Lepori

## TECHNICAL SHEETS



## SARDEGNA

Main Office Number  
+1 (727) 585 8200

[www.vinoveritasfl.com](http://www.vinoveritasfl.com)  
VINOVERITAS LLC

vinoveritasfl  
f @



# *Caricagiola*

## *Colli del Limbara IGT*

LEPORI

**Grapes** Vermentino

**Region** Gallura, Sardegna

**Tasting notes** Full-bodied red is made with great care to preserve its aromatic complexity. The grapes undergo a careful vinification process that emphasizes softness and warmth on the palate while developing rich, ripe fruit flavors. Sulfites are naturally present to ensure stability and longevity.

**Tasting notes** Ruby red color with purple highlights and a well-balanced dry extract. Its nose is richly aromatic, featuring ripe red fruits like cherry, strawberry, and hints of Mediterranean scrub such as myrtle and blueberry. On the palate, it is soft, warm, and vinous, with subtle spicy and jammy undertones, finishing with a pleasant aftertaste of ripe fruits.

**Food pairing** Braised red meats, roasted specialties, medium-aged cheeses, elegant after-dinner accompaniment, intimate gatherings, refined and warming experience.





# *Zilvara*

## *Colli del Limbara IGT*

LEPORI

**Grapes** 70% Vermentino, 30% Galoppo

**Region** Gallura, Sardegna

**Winemaking** The vineyards are grown on own roots over sandy dunes, just two hundred meters from the sea, in the western part of Gallura.

**Tasting notes** A broad aromatic spectrum with notes of prickly pear, yellow fruits and flowers, citrus, and dried fruit. Notable for its great sapidity and freshness, complemented by a gently alcoholic and decidedly smooth character that harmoniously completes the profile, leading to a finish where sweet nuances and saline tones return.

**Food pairing** With its pronounced character, this wine merits appreciation even without accompanying dishes.

