

# CATIVO

## VINHO VERDE WHITE

LUSOVINI  
VINHOS DE PORTUGAL

PRODUCER: Lusovini

ENOLOGIST: Sónia Martins

*CATIVO, it is born of the idea, that there are things in life that have to be always present. Let's hope it has a captive place on your table.*

*This Vinho Verde is the example of the quality, but also of the simplicity that a Vinho Verde can and should have. It is simple and relaxed for any time and occasion of your life.*

### TECHNICAL INFORMATION

<b>Climate:</b>	Continental—Mediterranean
<b>Soil:</b>	Granitic sandy , slightly acidic and poor in nutrients
<b>Grape Varieties:</b>	Arinto, Loureiro and Trajadura
<b>Production:</b>	100.000 bottles
<b>Winemaking:</b>	Fermentation with a pelicular maceration and controlled temperature between 16 and 18°C
<b>Aging:</b>	No
<b>Bottling:</b>	2013

### TASTING NOTES

<b>Colour:</b>	Intense bright yellow with greenish touch
<b>Aroma:</b>	Intense tropical fruit, some mango and lemon
<b>Taste:</b>	Very fresh, young and vivid in the mouth, the tipicity of Vinho Verde all around
<b>Final Taste:</b>	Intense, fresh and refreshing.

### SERVICE SUGGESTIONS AND ADVICE

<b>Service temperature:</b>	Serve at 8°C.
<b>Food pairing:</b>	Great combination with white meats, fish, seafood, salads, soft cheeses, Italian and Tai-food.
<b>Cellar Advices:</b>	Drink now or keep for 2 years in cellar coditions(low light and low humidity).

### TECHNICAL DETAILS

<b>Alchoolic Contain:</b>	10,5% ALC. By VOL.
<b>pH</b>	
<b>Residual Sugar</b>	
<b>Total Acidity</b>	

### LOGISTICS INFORMATION

Bordeaux bottle	EAN code	5600457600812
Box of six bottles	ITF code	2560045760081 6



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