



"LE CROSARE RIPASSO" SELEZIONE VALPOLICELLA DOC CLASSICO SUPERIORE

Red Wines



Alcohol:	14% VOL.
Area Of Production:	REGION: VENETO. CLASSIC AREA OF VALPOLICELLA NORTH OF VERONA. HILLS OF THE VILLAGES OF NEGRAR, VALGATARA AND FUMANE
Grapes:	PRODUCED IN LIMITED QUANTITIES FROM SELECTED RED GRAPES CORVINA (70%), RONDINELLA (25%) AND MOLINARA (5%). SYSTEM OF GROWING: TRADITIONAL WITH PERGOLA AND ESPALIER
Soil Composition:	ARGILLACEOUS AND CALCAREOUS GROUNDS OF GLACIAL AND ALLUVIAL ORIGIN
Vinification And Production System:	SOFT PRESSING OF THE SELECTED GRAPES, FERMENTATION FOR 6-8 DAYS AT CONTROLLED TEMPERATURE (24-25°C.), PRESERVATION IN THERMOCONDITIONED INOX TANKS FOR 3 MONTHS, "RIPASSO" REFERMENTATION BY A SECOND FERMENTATION ON THE SKINS OF THE WINE AMARONE PRESSED IN JANUARY/FEBRUARY. AGEING IN OAK WOOD BUTTS FOR ONE YEAR, COLD BOTTLING IN STERILE BOTTLING LINE
Organoleptic Description:	DRY, FULL-BODIED AND INTENSE RED WINE, MELLOWED FROM THE LONG PERIOD OF AGEING IN WOOD BUTTS
Color:	INTENSE RUBY RED, A LITTLE GARNET RED
Bouquet:	INTENSE, FINE, FRAGRANT, DELICATELY ETHEREAL, WITH THE SCENTS OF THE SELECTED WOODEN BARRELS
Taste:	DRY, SAVOURY, FULL-BODIED AND VELVETY
Serving Temperature:	TO BE SERVED AT ROOM TEMPERATURE (18-19°C.)
Preservation:	THE WINE CAN BE AGED FOR 4-5 YEARS AFTER THE GRAPE-HARVEST. STORE IN A FRESH, DRY AND DARK PLACE
Gastronomic Suggestions:	WINE FOR ROASTS, GRILLED MEATS, GAME AND MATURE CHEESES

Total acidity:	5,40 g/l
Sugar:	9,50 g/l
Total SO2:	76 mg/l
Free SO2:	22 mg/l
Net dry extract:	29,8 g/l
Volatile acidity:	0,48 g/l



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