



“Decus” Valpolicella Ripasso DOC Classico Superiore

RED WINES



Alcohol: 15 % vol.

Area of Production: Region: Veneto. Classic area of Valpolicella north of Verona.

Grapes: Produced in limited quantities from selected red grapes Corvina (40%), Corvinone (40%), Rondinella (20%). 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, first fermentation for 10-12 days at controlled temperature (24-25°C.), preservation in thermoconditioned inox tanks for 3 months. “Ripasso” refermentation in February/March by a second fermentation of the wine on the skins coming out after the production of the wine Amarone. What’s special for our “Decus Ripasso” is that we add dried grapes during the second fermentation. For this reason alcohol is higher than normal and reaches 15%. Ageing in oak wood butts for more than 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.

TECHNICAL DETAILS:

Total acidity: 5,50 g/l

Sugar: 9 g/l

Total SO₂: 76 mg/l

Free SO₂: 25 mg/l

Net dry extract: 28 g/l

Volatile acidity: 0,45 g/l



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