



“Decus”

Collezione Ripasso della Valpolicella DOC Classico Superiore

Alcohol: 14,5% vol.

Area of Production: Produced in limited quantities from selected red grapes Corvina (40%), Corvinone (40%), Rondinella (20%).

Grapes: Produced in limited quantities from selected red grapes Corvina (40%), Corvinone (40%), Rondinella (20%).

Soil composition: Calcareous and argillaceous 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. 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.

Bouquet: Intense, fine, fragrant, delicately ethereal, with the scents of the selected wooden barrels.

Taste: Dry, tasty, full of flavor, full-bodied and velvety.

Serving Temperature: To be served at room temperature (18-19°C.).

Preservation: The wine can be aged for 8-10 years after the grape-harvest. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for roasts, grilled meat, game and mature cheeses.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
10.0 g/l	5.40 g/l	0.41 g/l	90 g/l	28 g/l	29.5 g/l

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM