

“Le Crosare”

Collezione Ripasso della Valpolicella DOC Classico Superiore



Alcohol: 14,5% 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 others red grapes (5%). System of growing: traditional with pergola and espalier.

Soil composition: Calcareous and argillaceous grounds of glacial and alluvial origin.

Vinification and Production System: Soft pressing of the selected grapes, first fermentation in October for 8-10 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. 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.

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 7-8 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
9.00 g/l	5.50 g/l	0.46 g/l	110 g/l	28 g/l	29.0 g/l

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