Valpolicella Classico DOC





Tasting Notes
Dry, good persistence and intensity, velvety and with the right tannins to balance acidity

Floral	★★★☆☆	**Spicy**	★★★☆☆
Fruity	★★★★☆	**Balsamic**	★★★☆☆

Recommended with
Great with pasta dishes, risotto red meat and seasoned cheeses

Service Temperature
17°C

Rating: Not Rated Yet
Ask a question about this product

ManufacturerCantina Degani

Description

Origin
Marano di Valpolicella

Grapes
45% Corvina, 20% Corvinone, 35% Rondinella

Alcohol
12,5 % vol

Vinification
The fermentation temperature ranges from 24 ° to 27 ° C. It follows maceration for 15 days with manual fulling at a frequency of 3 per day for 20 minutes. The wine is then stored in stainless steel tanks

Fining
Half shape = 6 months Full shape = 1 year

steel wood bottle