Amarone Classico della Valpolicella



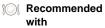


Tasting Notes

Good texture, with soft and velvety tannins, with persistent aromatic aftertaste

Flor ***** Spic *****
al y

Fruit ***** Bals *****
y amic



Great with red
meat, game-based
dishes, grilled
meat, braised and
seasoned cheeses
Service Temperature

Rating: Not Rated Yet

Ask a question about this product

Manufacturer Cantina Degani

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Description www Origin

Marano di Valpolicella



50% Corvina, 40% Rondinella, 10% Altre



Alco

hol

15% vol

Vinification

Between December and January grapes are pressed and fermented for about 15-20 days. The product is then transferred into steel tanks and left to mature in oak barrels for 18-24 months

Fining

Half shape = 6 months Full shape = 1 year





