

Amarone Classico della Valpolicella



 **Tasting Notes**
Good texture, with soft and velvety tannins, with persistent aromatic aftertaste

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

 **Recommended with**
Great with red meat, game-based dishes, grilled meat, braised and seasoned cheeses

 **Service Temperature**
18°C

Rating: Not Rated Yet
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Manufacturer [Cantina Degani](#)

Description  **Origin**
Marano di Valpolicella

 **Grapes**
50% Corvina, 40% Rondinella, 10% Altre

 **Alcohol**
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

 steel  wood  bottle