Valpolicella Ripasso Superiore DOC





Tasting Notes
The special process of refining and refinement in small French oak barrels reinforces the structure, providing the wine with a ruby red color, keeping the freshness unaltered

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

Recommended with
Wine of roast that goes well with all the meat, grilled and braised, and seasoned and fermented cheeses

Service Temperature
18°C

Rating: Not Rated Yet
Ask a question about this product

ManufacturerCantina Degani

Description

Origin
Marano di Valpolicella

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

Alcohol
14% vol

Vinification
The fermentation temperature ranges from 22° to 28 ° C. Following maceration for 12 days with manual flocking at a frequency of 3 per day for 20 minutes. Eventually the wine is transferred into barrels

Fining
Half shape = 6 months Full shape = 1 year

steel wood bottle