# Valpolicella Classico DOC

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

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|---|---|---|---|
| **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