

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
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Manufacturer [Cantina 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