Valpolicella Ripasso Superiore DOC





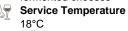
Tasting Notes

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

Flor	****	Spic	****
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Fruit	****	Bals	****
У		amic	

Recommended with





Rating: Not Rated Yet

Ask a question about this product

Manufacturer Cantina Degani

Description 🥌 Origin

Marano di Valpolicella

₹ Grapes

50% Corvina, 40% Rondinella, 10% Altre

Alco hol

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



• wood

