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
Ask a question about this product

ManufacturerCantina 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