

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