

FRATELLI DEGANI

AZIENDA AGRICOLA



VALPOLICELLA SUPERIORE DOC

The grapes, partly dried up, are softly crushed while removing the stalks. The fermentation temperature ranges from 24° to 27° C. Then the must is left for 15 days to macerate, acting a manual press at regular intervals (20 minutes, 3 times daily). Once the alcoholic fermentation is completed, the product is decanted and the malolactic fermentation starts. The wine is then stored in stainless steel tanks. Assembly and bottling are the final steps.

Classification

Dry red wine

Analytical data

Alcohol content 13,50 %; total acidity 5,70 g/l

Conservation

If stored at uniform temperature of 14-15° C, laid and away from light sources, the wine maintains its characteristics unaltered for 2-4 years.

Organoleptic assessment

Deep ruby red wine with fresh and harmonic perfume, mainly fruity. Dry, with good persistence and intensity, velvety and well balanced.

Serving method

Serve at temperature of 17° C and pour in wide glasses.
Uncork the bottle one hour before serving.

Food

Recommended with Pasta, Risotto, red meat and seasoned cheese.

5% ALTRE

30% RONDINELLA

40% CORVINA

25% CORVINONE