

# FRATELLI DEGANI

AZIENDA AGRICOLA



5% ALTRE

30% RONDINELLA

40% CORVINA

25% CORVINONE

## VALPOLICELLA RIPASSO DOC

The grapes are softly crushed while removing the stalks. The fermentation temperature ranges from 22° to 28° C. Then the must is left for 12 days to macerate, acting a manual press at regular intervals (20 minutes, 3 times daily). The wine is then stored in stainless steel tanks till February when it is poured over the lees of the Amarone grapes for 15 days at a temperature of 15° C (this technique is called Ripasso). After this procedure the wine is transferred in barrels for 24 months.

### Classification

Dry red wine

### Analytical data

Alcohol content 14,00 %; total acidity 5,30 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 8-10 years.

### Organoleptic assessment

The particular Ripasso procedure and the finishing in small French oak barrels strengthens the structure of this wine and gives it a ruby red colour, maintaining the freshness unaltered.

### Serving method

Serve at temperature of 18-19° C and pour in wide glasses.  
Uncork the bottle one hour before serving.

### Food

Recommended with all kind of meat (roasted, braised and grilled) as well as with seasoned and fermented cheese.