

DEGANI

When we think of history and tradition we cannot do other than imagining distant and forgotten times. The past is a warm and colorful place compared to the mechanical coldness of the present...although not all the time. In certain things the tradition survives, carried on by the same loving hands of the past. Hands that caress the grapes as they have caressed the hair of their grandchildren, who, then, return them to the grapes. This is what lies behind the historical name of wine production: the Azienda Agricola Fratelli Degani, whose name suggests how their activity is lived.

A family management, in the truest sense of the word, where all the activities, from the first manual harvesting of the grapes, their drying for the glory of Amarone and Recioto, the vinification and, finally, bottling, are followed by family members and implemented according to traditional methods. This because Degani family knows the importance of a wine tradition that dates back to early 1900, born to quench the thirst after a long day of work and only after it has been proposed to us, acquired relatives, that we become part of this intimate production from the 1970s. A combined effort to bring a part of their story to our table. And their work was rewarded: in 1996 the wines made their way in prestigious guides such as "Il Gambero Rosso" and not just that: Veronelli, AIS, Luca Maroni and then across the Alps with the Swiss "Merum" and the German "Der Feinschmecher" as well as in newspapers such as La Repubblica and Il Corriere della Sera. It's incredible how a wine destined for the oldest members of the family has come so far.

94V Amarone 'La Rosta' v13

92V Amarone 'La Rosta' v15

92JS Amarone della Valpolicella v18

90V Amarone della Valpolicella v17

