

FRATELLI DEGANI

AZIENDA AGRICOLA



AMARONE DELLA VALPOLICELLA DOCG

Amarone is a noble wine produced with the best bunches hand-picked and then laid flat in special wooden boxes for a 4-month drying process. Thanks to this method, the grapes increase their sugar concentration by 25-30%. Between December and January, the grapes are crushed and then the fermentation starts. After 15-20 days the must is transferred into stainless steel tanks. Once the malolactic fermentation is completed, the wine matures in small oak barrels for 18-24 months before bottling.

Classification

Dry red wine

Analytical data

Alcohol content 15,00 %; total acidity 5,90 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 15-18 years.

Organoleptic assessment

Intense garnet red in colour, this wine is rich, full bodied and firm. Its perfume is clear and fresh, its taste is velvety and lingering. Well structured and beautifully balanced.

Serving method

Serve at temperature of 18-19° C and pour in very wide glasses. Uncork the bottle at least two hours before serving.

Food

Recommended with red meat, game, grilled-meat, braised meat and seasoned cheese.

5% ALTRE

30% RONDINELLA

40% CORVINA

25% CORVINONE