

FRATELLI DEGANI

AZIENDA AGRICOLA



DEGANI VALPOLICELLA CLASSICO DOC 2018

DEGANI'S HISTORY

Since the early 1900's generation after generation of the Degani family have dedicated their efforts to growing grapes on this estate. It wasn't until the 1970's that they began producing and selling wine locally, and then in 1988 began international exportation.

Azienda Agricola Degani is still a family run operation, all activities from growing and picking of the grapes, to winemaking, bottling and selling are conducted by members of the Degani family.

Degani is the exception rather than the norm in the Valpolicella area – it's a rarity to find such a boutique family-run operation that still grows, produces and bottles entirely from their own vineyards. With the retirement of father Sante Degani in 1980, the younger family members assumed responsibility. Still today, Aldo and Luca Degani handle the winemaking and Zeno Degani is responsible for the vineyards.

After some time their hard work started to be rewarded: starting in Italy from 1996, then beyond the Alps in Switzerland and Germany and finally also in the U.S!

WINEMAKING PHILOSOPHY: Mr Aldo Degani, while innovative, believe strongly in making wine that adheres to the classic style of this region. Each vineyard as it's replanted, is now being returned to the old world way of Pergola trellising, which means vineyards with fewer vines and better quality. This decision to return to this way of cultivating, used since Roman times, is a testament to their commitment to quality. Additionally, great attention is given to the sustainability of production and to influence as little as possible all the processes during fermentation and especially the drying of the grapes. Everything must evolve in the most natural way possible, mirroring the characteristics of the vintage. Degani's are firm believers that if a particular vintage is not of a certain quality, they do not make any adjustments or additions, they simply don't produce it.

APPELLATION : *Valpolicella Classico DOC*

BLEND : *40% Corvina, 30% Rondinella 25% Corvinone, 5% others*

VINTAGE NOTES: The 2018 was a very good vintage, and presented characteristics very similar to those that had characterized the 2016. The phytosanitary state of the grapes in September was optimal and the bunches harvested presented themselves with a balanced weight and with slightly thinner skins than in previous years. The weather was also very favorable: thanks to the right heat and the soft rains of July, the grapes reached maturity with a good acidity and abundant quantity of coloring substances. Both quality and quantity of the grapes were satisfactory.

VINEYARDS: The Azienda Agricola Degani vineyards cover 15 acres on the hills around Verona at 120-180 meters above sea level in the heart of the wine producing area known as Valpolicella Classico. Specifically, they cultivate vineyards in Fumane, San Pietro in Cariano, and Valgatara with "Guyot" and "Pergola" trellising – which are all farmed according to sustainable practices. The exposure is typically south-east facing which allows for better sun. The vineyards are planted with 90% Corvina, Corvinone and Rondinella, with other varieties making up the remaining 10%. Finally, we cannot forget the 1,5 hectares single vineyard "la Rosta" from where comes the best grapes used to make the best Amarone of the winery

WINEMAKING: The grapes are soft pressed while removing the stalks. The fermentation temperature ranges from 24 ° to 27 ° C. Maceration for 15 days follows with manual punching down at a rate of 3 per day for 20 minutes. The product once alcoholic fermentation is completed, it is decanted and 100% malolactic fermentation will follow. The wine is then stored in stainless steel tanks for minimum of 6 months and in bottle for minimum of 3 months

ORGANOLEPTIC CHARACTERISTICS: Intense ruby red wine with clean and harmonious aromas, mainly fruity, especially cherry and currant. The wine is light and floral, dry, with good persistence and intensity, with the right tannins to balance the acidity.

GASTRONOMIC COMBINATIONS : Excellent with pasta dishes, "risotto", white meats, medium matured cheeses.

CONSUMPTION: If well preserved at a constant temperature of 14-15 ° C, lying down and in the absence of light, it can maintain its characteristics for at least 2/4 years.

SERVICE METHOD : Serve at temperatures of 17 ° C in large glasses. Not necessary to wait with the uncorked bottle before to serve

ANALYSIS:

ALCOHOL LEVEL: *13.18% vol.*

TOTAL ACIDITY: *5.70 g/L*

RESIDUAL SUGAR: *4.7 g/L*