

FRATELLI DEGANI

AZIENDA AGRICOLA



DEGANI AMARONE CLASSICO 2016

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 : *Amarone della Valpolicella DOCG classico*

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

VINTAGE NOTES: vintage 2016 was a great year and it is not easy to find two consecutive vintages at these levels of excellence as were 2015 and 2016! The right amount of spring rains anticipated a beautiful hot but drought-free summer. The ripening of the grapes was just as optimal as in 2015 leading to wines with structure and longevity. The quantity produced was 10% higher than vintage 2015.

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 Amarone is a noble wine produced only from the best grapes, hand-picked and then left to dry in special plateaux for 3-4 months. Following the drying, the grapes increase the sugar concentration by 25-30%. In January the grapes are pressed and fermented for about 25-30 days. The product is then transferred to steel tanks. After the malolactic fermentation, the wine is left to mature in mixed barrels and barriques NOT new for 18-22 months (depends from the vintage) and after bottling aged in the bottle for several months.

ORGANOLEPTIC CHARACTERISTICS: The wine has an intense ruby red color, it's vigorous and full-bodied, with hints of red fruits under spirit and clear chocolate aftertaste. It has good and balanced structure, with velvety tannins.

GASTRONOMIC COMBINATIONS: Excellent with red meats, game-based dishes, grilled meat, braised meats, aged cheeses and even at the end of a conversation meal.

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 15 years.

SERVICE METHOD : Serve at temperatures of 18 ° -19 ° C in very large glasses taking care to uncork the bottle at least two hours before.

ANALYSIS

ALCOHOL LEVEL: *15.41% vol.*

TOTAL ACIDITY: *5.29 g/L*

RESIDUAL SUGAR: *4.0 g/L*