

FRATELLI DEGANI

AZIENDA AGRICOLA



DEGANI VALPOLICELLA RIPASSO “CICILIO” DOC 2017

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 Superiore DOC Ripasso "Cicilio"*

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

VINTAGE NOTES : The 2017 was not an easy vintage, characterized by some frosts and subsequent drought in the hot months which led to a drop in the quantities almost widespread (even less 25% in some cases) but, luckily, we have seen healthy grapes, which have been able to cope well with drying, and which in general will give rise to wines that are clean, ready and easy to drink, even if perhaps a little less inclined to aging

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 : Named after the grandfather Cicilio, this particular wine has the same grapes of the Amarone (Corvina, Corvinone, Rondinella) but has a different production technique. The grapes are subjected to crushing and destemming, and the fermentation temperature ranges from 22 ° to 28 ° C. Maceration follows for 12 days with manual punching down at a rate of 3 per day for 20 minutes. Then we have a stay in steel tanks until February, following the "Ripasso" (it means a second fermentation due to the contact with Amarone's pomace – still rich of sugar) for 15 days at a temperature of 15 ° C. After this technique, the wine is transferred to mixed wood barrels for 18 months.

The particular procedure of the "ripasso" and the refinement in small French oak barrels reinforce the structure, providing the wine with a ruby red color, keeping the freshness unaltered.

ORGANOLEPTIC CHARACTERISTICS: Clear hints of red fruits, especially cherry and blueberry with notes of vanilla in the aftertaste. Armonious, persistent, with velvety tannins

GASTRONOMIC COMBINATIONS : Wine that goes well with all types of meat, both grilled and braised, seasoned and fermented 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 8/10 years.

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

ANALYSIS:

ALCOHOL LEVEL: 14.2% vol.

TOTAL ACIDITY: 5.44 g/L

RESIDUAL SUGAR: 5.0 g/L