

# 2013 Degani product-pdf - Amarone Della Valpolicella Classico - Generous Amarone Over 50% Off, 92pts!

## Why We're Drinking It

Amarone!! Sometimes it's so challenging to find in this wine-soaked Bay Area of ours, even the middle-of-the-road versions let alone the stars. Hard to believe, we know! But when we had the chance to snag an ever so modest parcel of this during a trip to Italy, we just couldn't say no. Especially with that 92pt accolade from Vinous who calls it "'A smooth, very well balanced, medium-bodied Amarone boasting suave tannins and an enticing easy-drinking quality. A lovely wine that will appeal to all those who look for a little less alcohol and power in their Amarone.'"

Yes! This is a delightful ripe, juicy, savory, quite yummy, oh so Italian nectar of the generous-loving gods. While it may not be as powerful as some Amarones we've met, don't confuse this with being light. Lip-smacking, suave, packed with deep flavors of black plums, sweet cherries, dried strawberries and red rose perfumes with a rich, mouth-coating palate with doses of sweet-chai spice and crème de cassis.

We feel so lucky to have snagged the small bit we did, and even luckier to offer it at over 50% off! \$75 Amarones like this do not come around often, let alone for \$35. So what are you waiting for? \$35! 92pts! Madness we tell you, madness!

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## Tasting Notes

Medium bodied and smooth with deep flavors of black plums, sweet cherries, dried strawberries and red rose perfumes with a rich, mouth-coating palate featuring doses of sweet-chai spice and crème de cassis.

### VARIETAL

Red Blend

### APPELLATION

Amarone della Valpolicella Classico

### ALCOHOL

15.00

### SIZE

750ml

### BLEND

Red Blend

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## The Story to Know

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.

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 – 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 and Rondinella, with other varieties making up the remaining 10%.

Aldo and Luca 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, the 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.

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## Ratings

**92pts, Vinous**

*Dark red-ruby with a pale rim. Floral red cherry, strawberry and sweet spices on the nose and in the mouth. A smooth,*

*very well balanced, medium-bodied Amarone boasting suave tannins and an enticing easy-drinking quality. A lovely wine that will appeal to all those who look for a little less alcohol and power in their Amarone. Reports 15% alcohol, but so well balanced that it actually seems to have fewer octanes than that.*

**90pts, Wine Spectator**

*Elegant and balanced, this layers supple tannins with lightly juicy flavors of ripe black currant, dried marjoram, date, graphite and spice box. The subtle finish lingers quietly. Drink now through 2023. 7,500 cases made. — AN*

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