ANTICHELLO

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO

PRODUCTION AREA
Classic Valpolicella area, from vineyards in the hills of Fumane (Verona).

GRAPE VARIETIES
Corvina and Corvinone (70%), Rondinella (25%), Molinara (5%), with drying of grapes for a period of about 3 months.

YIELD
Each 100 kg of grapes 40 litres of first pressing.

CONTENTS
Alcohol 15% by Vol.
Total acidity 5-5.5 g/l.
Net dry extract 29 to 32 g/l.

VINIFICATION
Soft pressing and destimming of the dried grapes; long fermentation at seasonal temperature.

AGEING
About 24 months in Slavonian oak barrels by 20-30-50 hl.

REFINEMENT
About 6 months in bottle.

SENSORY IMPRESSIONS
Ruby red tending to garnet.
Characteristic aroma, with hints of ripe red fruit and dried figs, and spicy and balsamic notes.
In the mouth it is delicate and balanced with soft tannins, fresh, savory, fruity and persistent.

SERVING INFORMATION
20° C in ballon glass.

DINING ACCOMPANIMENT
Barbeque, roasts, game and seasoned cheeses.

LONGEVITY
If correctly stored, it evolves for a long period of time (8 to 10 years).

V0614

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