



ANTICHELLO

VALPOLICELLA RIPASSO
DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

PRODUCTION AREA

Valpolicella area.

GRAPE VARIETIES

Corvina 70%, Rondinella 20%, Corvinone 10%

YIELD

100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 13.50% by Vol.

Total acidity about 5.50 g/l.

Net dry extract 27 to 29 g/l.

VINIFICATION

The grapes, hand plucked, are vinificated in red obtaining initially a Valpolicella Superiore. Later the wine is passed again into the fermented grapes of the Amarone for five days.

AGEING

About 9 months in Slavonian oak barrels.

REFINEMENT

About 3 months in bottle.

SENSORY IMPRESSIONS

Intense ruby red colour.

Pleasant fruity bouquet.

Smooth and bodied wine, with a persistent and wrapping taste.

SERVING INFORMATION

20° C in ballon glass.

DINING ACCOMPANIMENT

Meat, salami, cold cuts, medium aged cheeses.

LONGEVITY

If correctly stored, it evolves for about 4 to 5 years.



