



ANTICHELLO

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION AREA

Valpolicella, hills to the north of Verona.

GRAPE VARIETIES

Corvina 70%, Rondinella 20%, Corvinone 10%.

CONTENTS

Alcohol 12% by Vol.

Total acidity about 5.50 g/l.

VINIFICATION

The grapes are hand picked and vinified at controlled temperature in stainless steel vats. To the end of the fermentation, that lasts almost 8–10 days, the juice is separated from the grapes.

REFINEMENT

In stainless steel vats and and about 3 months in bottle.

SENSORY IMPRESSIONS

Ruby red colour with purple nuances.

Fruity and vinous bouquet with hints of cherry.

Dry and round taste.

SERVING INFORMATION

18° C in tulip glass.

DINING ACCOMPANIMENT

Light dishes with meat, mushrooms and cheeses.

LONGEVITY

2 to 3 years.



