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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg  **AMARONE**  **DELLA VALPOLICELLA**  *DENOMINAZIONE DI ORIGINE  CONTROLLATA E GARANTITA*  CLASSICO  **Production area**  Valpolicella Classica.  **Grape varieties**  Corvina, Corvinone and Rondinella, with drying of grapes for a period of about 3 months.  **Vinification**  Destemming and soft pressing 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.  **Wine analysis**  Alcohol: 15% by Vol.  Total acidity: 5,8 g/l  **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.  **Dining accompaniment**  Barbeque, roasts, game and seasoned cheeses.  **Longevity**  If correctly stored, it evolves for a long period of time  (8 to 10 years). |  |