



ANTICHELLO

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 bar 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).

