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| Marchio Antichello**VALPOLICELLA RIPASSO***DENOMINAZIONE DI ORIGINE CONTROLLATA*SUPERIORE**Production area**Valpolicella area.**Grape varieties**Corvina, Rondinella and Corvinone.**Vinification**The grapes, hand plucked, are vinificated in red obtaining initially a Valpolicella Superiore. Later the wine is passed again into the fermentated grapes of the Amarone for five days.**Ageing**From 6 to 8 months in oak barrels.**WINE ANALYSIS**Alcohol: 14% by Vol.Total acidity: about 5.50 g/l**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.**Dining accompaniment**Meat, salami, cold cuts, medium aged cheeses.**Longevity**If correctly stored, it evolves for about 4 to 5 years. |  |