|  |  |
| --- | --- |
| 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. |  |