



# ANTICHELLO

**VALPOLICELLA RIPASSO**  
*DENOMINAZIONE DI ORIGINE CONTROLLATA*  
SUPERIORE

**PRODUCTION AREA**

Valpolicella area.

**GRAPE VARIETIES**

Corvina, Rondinella and Corvinone.

**VINIFICATION**

The grapes, hand plucked, are vinified in red obtaining initially a Valpolicella Superiore. Later the wine is passed again into the fermented 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.

