|  |  |
| --- | --- |
| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg  **VALPOLICELLA**  *DENOMINAZIONE DI ORIGINE CONTROLLATA*  **Production area**  Valpolicella, hills to the north of Verona.  **Grape varieties**  Corvina, Rondinella and Corvinone.  **Vinification**  Destemming and fermentation at a controlled temperature.  **Refinement**  In stainless steel vats and and about 3 months in bottle.  **wine analysis**  Alcohol: 12% by Vol.  Total acidity: about 5.50 g/l  **Sensory impressions**  Ruby red colour with purple nuances.  Fruity and vinous bouquet with hints of cherry.  Dry and round taste.  **Serving information**  18° C.  **Dining accompaniment**  Light dishes with meat, mushrooms and cheeses.  **Longevity**  2 to 3 years. |  |