



ANTICHELLO

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.

