



ANTICHELLO

VESPERO
INDICAZIONE GEOGRAFICA TIPICA
Veneto
RED BLEND

PRODUCTION AREA

Hilly vineyards planted on marl-calcareous soils.

GRAPE VARIETIES

Red grapes blend.

VINIFICATION

Destemming and pressing of the grapes, fermentation at a controlled temperature.

REFINEMENT

In small and big oak barrels for 12 months.
At least 3 months in bottles.

CONTENTS

Alcohol: 14% Vol.
Total acidity: 6 g/l

SENSORY IMPRESSIONS

Deep ruby red colour, inky.

To the nose, aromas of dried rose, cherry and black cherry, along with fine notes of cocoa and spices.

To the palate it has pleasant sensations of red fruits and balsamic notes; enveloping, structured, with a long and sapid closure.

SERVING INFORMATION

18° C

DINING ACCOMPANIMENT

Extremely versatile, it pairs well with first course dishes as with red meat and spiced food.

Excellent with filled tortelli pasta or *goulasch*.

LONGEVITY

More than 5 years.

