



ANTICHE TERRE[®]
VENETE

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VALPOLICELLA SUPERIORE

SELEZIONE DEL FONDATORE

CLASSIFICATION. Red Wine Valpolicella Superiore D.O.C. .

GRAPES. Corvina Veronese, Corvinone, Rondinella.

PRODUCTION PROCESS. A new edition of a classic Veronese style of Valpolicella Superiore. The grapes are harvested manually and after careful selection put down to dry for a short period of "Apassimento". After fermentation the wine ages in oak barrels and refines in the bottle for an additional period before its release.

TOTAL ALCOHOL CONTENT. 14,5%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.7 grams per liter.

COLOR. Deep ruby-red.

NOSE. Aromas of sweet fruit evolving into spices and mature fruit.

TASTE. Soft tannins and complex, spicy finish.

SERVE. Decant at least one hour before serving.

FOOD MATCHING. Ideal with red grilled meat and aged cheese.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13