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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg  **BIANCO ITALIANO**  *VINO DA TAVOLA*  **Production area**  Veneto.  **Grape varieties**  White grapes blend.  **Vinification**  Soft pressing and fermentation at a controlled temperature.  **Refinement**  In stainless steel vats and about 3 months in bottle.  **Wine analysis**  Alcohol: 11.5% by Vol.  Total acidity: about 5.50 g/l  **Sensory impressions**  Straw yellow.  Floral bouquet.  Round taste with a hint of fresh acidity.  **Serving information**  10° to 12° C.  **Dining accompaniment**  Soup and fish. Season’s first courses and fresh cheeses.  **Longevity**  To drink young. |  |