



ANTICHELLO

FRESCO ROSÈ
VINO DA TAVOLA
ROSATO

PRODUCTION AREA

Veneto.

GRAPE VARIETIES

Red grapes blend.

VINIFICATION

Soft pressing of the grapes and short maceration of the skins.

REFINEMENT

In stainless steel vats and about 3 month in bottle.

WINE ANALYSIS

Alcohol: 11.5% by Vol.

Total acidity: about 5.50 g/l

SENSORY IMPRESSIONS

Pinkish colour with vivid nuances.

Floral bouquet.

Round and balanced taste.

SERVING INFORMATION

14° to 15° C.

DINING ACCOMPANIMENT

Ideal with first courses, sea fish and white meat.

LONGEVITY

To drink preferably young.

