



ANTICHELLO

ROSSO ITALIANO
VINO DA TAVOLA

PRODUCTION AREA

Veneto.

GRAPE VARIETIES

Red grapes blend.

VINIFICATION

Traditional fermentation with submerged cap and temperature control, malo-lactic completely developed.

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

Ruby red colour with purple hints.

Fruity and vinous bouquet with hints of red fruits.

Fresh, smooth and balanced taste.

SERVING INFORMATION

18° C.

DINING ACCOMPANIMENT

Light fish dishes, salami, mushrooms and cheeses.

LONGEVITY

To drink preferably young.

