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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg**SOAVE***DENOMINAZIONE DI ORIGINE CONTROLLATA***Production area**Soave area. **Grape varieties**Garganega e Trebbiano di Soave.**Vinification**Soft pressing and fermentation at a controlled temperature.**Refinement**In stainless steel vats and about 3 months in bottle.**WINE ANALYSIS**Alcohol: 12% by Vol.Total acidity: about 5.50 g/l**Sensory impressions**Straw yellow colour. Characteristic flowery and spicy bouquet.Dry, velvety and pleasantly sapid taste.**Serving information**8° to 10° C.**Dining accompaniment**Hors d’oeuvre and first courses.**Longevity**To drink preferably young. |  |