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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. |  |