



ANTICHELLO

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.

