



**ANTICHELLO**

## **PINOT GRIGIO**

*VENETO*

*INDICAZIONE GEOGRAFICA TIPICA*

### **PRODUCTION AREA**

Veneto.

### **GRAPE VARIETIES**

Pinot Grigio 85%,  
Chardonnay and Garganega 15%.

### **CONTENTS**

Alcohol 12% by Vol.  
Total acidity about 6 g/l  
Net dry extract 120-21 g/l

### **VINIFICATION**

The grapes just picked up are pressed to separate the must from the skins, then the alcoholic fermentation starts with the addition of selected yeast, at a temperature between 18° and 20°C.

### **REFINING**

In stainless steel vats and 3 months in the bottle.

### **SENSORY IMPRESSIONS**

Straw yellow colour with green nuances.  
Light characteristic fruity bouquet.  
Velvet, smooth and aromatic taste.

### **SERVING INFORMATION**

10° - 12° C in tulip glass.

### **DINING ACCOMPANIMENT**

Entrées and fish dishes, soup and white meat.  
Very good as an aperitif.

### **LONGEVITY**

1 - 2 years.

### **PACKAGING**

Btl. 750 ml - cardboard box with 12 bottles.

