



ANTICHELLLO

SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

Production area:

Soave area.

Grape varieties:

Garganega 80%, Trebbiano di Soave 20%.

Contents:

Alcohol 12% by Vol.

Total acidity about 5,50 g/l

Net dry extract 19-20 g/l

Vinification:

Soft pressing and fermentation without skins.

Refining:

In stainless steel vats and 3 months in the bottle.

Sensory impressions:

Straw yellow colour.

Characteristic bouquet.

Dry and pleasantly bitter taste.

Serving information:

10°-12° C in tulip glass.

Dining accompaniment:

Antipasti and all kind of starters.

Longevity:

To drink preferably young.

Packaging:

Btl. 750 ml - cardboard box with 6 bottles

Btl. 375 ml - cardboard box with 12 bottles

Btl. 1,50 lt - cardboard box with 6 bottles.

