



BIANCO VENETO IGT

Grapes

White grapes traditionally cultivated in Veneto Region

Production Area

Veneto

Vinification

Grapes undergo cold maceration process for about 8 hours before the crushing in order to obtain a fruity bouquet. The alcoholic fermentation takes place at controlled temperature at 16°C for part of the grapes, while the rest brews in oak barriques to obtain balanced and harmonic flavours. Afterwards, the wine refines in the bottle for at least 3 months.

Description

Crystal, straw yellow color with greenish hints. Intense bouquet full of tropical fruity notes, especially of apricot and vanilla. Taste is balanced, spicy, well structured with a right acidity level.

Food pairing

Perfect with starters, first courses of fish, vegetables and white meats.

Serving temperature

8°-10°C

Bottle

Embossed Burgundy

Characteristics

Alcohol: 13% vol.
 Residual sugar: 6 g/l

AMICONE



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