



ANTICHELLO

PINOT GRIGIO
DELLE VENEZIE
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.

VINIFICATION

Soft pressing and fermentation without skins at a temperature between 18° and 20°C.

REFINEMENT

In stainless steel vats and about 3 months in bottle.

SENSORY IMPRESSIONS

Straw yellow colour with green nuances.

Light characteristic fruity bouquet.

Velvety, smooth and aromatic taste.

SERVING INFORMATION

10° to 12° C in tulip glass.

DINING ACCOMPANIMENT

Hams and cold cuts, seafood appetizers and fish dishes, pasta dishes with sauces and white meat.

LONGEVITY

1 to 2 years.

PACKAGING

Btl. 750 ml – cardboard box with 12 bottles

Btl. 1.50 l – cardboard box with 6 bottles.

