



ANTICHE TERRE[®]
VENETE

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SOAVE STELVIN CAP

CLASSIFICATION. Dry White Wine D.O.C..

GRAPES. Garganega, Trebbiano di Soave, Chardonnay. The grapes come from the northwest area of Verona.

PRODUCTION PROCESS. The grapes are pressed and left with the skins to macerate for about 6 hours after which the skins are separated from the juice and selected yeasts are added. Fermentation is carried out in temperature controlled stainless steel vats at around 14 to 16 ° C. for a period of 8 to 10 days. The wine is then stored a few months in stainless steel before being bottled.

TOTAL ALCOHOL CONTENT. 12,5%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.8 grams per liter.

SHELF LIFE. A wine preferably to be drunk very young and within 3 years.

COLOR. Pale straw yellow.

NOSE. Fruity of apple and pear.

TASTE. This is a crisp fruity wine with a slight mineral finish. Soft and round in the mouth with a slight mineral lingering aftertaste.

SERVE. Preferably at 12 to 14 °C.

FOOD MATCHING. Fish, white meats, egg, or pastas with cheese or delicate sauces.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13