



ANTICHE TERRE[®]
VENETE

www.anticheterrevenete.it

GARGANEGA

VILLA VITTORIA



CLASSIFICATION. Dry white wine I.G.T. .

GRAPES. Garganega.

PRODUCTION PROCESS. The last harvested Garganega grapes provide more structure and aromatic complexity to the wine. After the alcoholic fermentation part of the wine remains on the lees while another part is refined in wood. The result is a mouth-filling wine with a mineral and complex texture.

TOTAL ALCOHOL CONTENT. 13,00%.

TOTAL ACIDITY IN TARTARIC ACID. 5.8 grams per liter.

COLOR. Intense straw yellow.

NOSE. The aromas are mainly white fruits with hints of herbs and vanilla.

TASTE. Soft and round on the palate with a fresh and lingering finish.

SERVE. 10 - 12 °C.

FOOD MATCHING. Fish, white meats and cream soups.



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