



Amore Assoluto BIO

Classification

Organic red wine

Region

Italy

Grapes

Local and international varieties

Harvest

Generally harvested from the first week of September.

Vinification

The grapes are destemmed and crushed, then fermented in stainless steel at a controlled temperature not exceeding 25°C. The process lasts an average of 7 days, with regular pump-overs.

Aging

The wine is bottled after a few months of resting in stainless steel to preserve its freshness.

Total Alcohol Content

13,5 %

Longevity

If properly stored at a constant temperature of around 15°C, in a horizontal position and away from light, it can age for 2 to 4 years, developing tertiary aromas.

Color

Intense ruby red.

Aroma

Notes of plum, cherry, and a hint of raspberry.

Taste

Fresh and well-balanced, with a long and smooth finish.

Serving Temperature

Serve in large glasses at around 18°C.

Food Pairing

Excellent with all types of red meats, both grilled and braised, and with fresh or aged cheeses.

Bottle Size

0,750 L



www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

