



ANTICHE TERRE®
VENETE



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

