



ANTICHE TERRE®
VENETE



Amore Oro BIO

Classification
Organic white wine

Region
Italy

Grapes
Local and international varieties

Harvest
Generally harvested from the first week of September.

Vinification
The grapes are pressed and left with the skins to macerate for about 6 hours before being separated from the solids and fermented in stainless steel tanks at a controlled temperature between 14-18°C.

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

Total Alcohol Content
13 %

Longevity
If properly stored at a constant temperature of 8-12°C, in a horizontal position and away from light, it maintains its characteristics for up to 2 years.

Color
Bright straw yellow.

Aroma
Fruity, with hints of apple and a touch of pear.

Taste
Fresh and well-balanced, with a long and delicate aftertaste.

Serving Temperature
10-12°C.

Food Pairing
Excellent with fish, white meat, eggs, pasta with cheese, and creamy soups.

Bottle Size
0,750 L

www.anticheterrevenete.it



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



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

