



Bio Farfalla

Classification
Red Wine Italy

Region
Italy

Grapes
Corvina Veronese and other complementary varieties.

Harvest
Generally harvested from the second week of September until October.

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 aging in stainless steel to preserve its freshness.

Total Alcohol Content
13 %

Longevity
Best enjoyed young, preferably within the year.

Color
Intense ruby red.

Aroma
Fresh and vibrant, with pronounced notes of cherries, raspberries, and strawberries, enhanced by delicate floral nuances.

Taste
Crisp and lively, with a bright acidity well balanced by soft, rounded tannins.

Serving Temperature
Best served at 16-18°C.

Food Pairing
Perfect with pasta dishes, vegetables, fresh cheeses, or risottos. Excellent as a pairing with light-lunch and aperitifs.

Bottle Size
0,750 L

www.anticheterrevenete.it



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



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

