



ANTICHE TERRE®
VENETE



Bio Farfalla White

Classification
White Wine Italy

Region
Italy

Grapes
Garganega and other complementary varieties.

Harvest
Generally harvested from the second week of September.

Vinification
The grapes are crushed and separated from the solids with the pressing technique. Then 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
12,5 %

Longevity
Best enjoyed young, preferably within the year.

Color
Pale straw yellow.

Aroma
Fruity, with notes of apple, pear, and white blossoms.

Taste
Soft and fruity, with a delicate mineral finish and a persistent sapid aftertaste.

Serving Temperature
Best served between 12-14°C.

Food Pairing
Best paired with white meats, lake and sea fish, and creamy soups. 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

