



ANTICHE TERRE<sup>®</sup>  
VENETE



# Prosecco Amore

## Classification

Prosecco Extra Dry D.O.C.

## Region

Veneto, Italy

## Grapes

Glera.

## Harvest

Generally harvested from the first week of September.

## Vinification

The grapes are pressed, then separated from the solids and fermented in stainless steel tanks at a controlled temperature between 14-18°C. This is followed by a second fermentation in pressurized tanks using the Charmat method.

## Aging

The wine is bottled after a few months of resting in pressurized tanks.

## Total Alcohol Content

12 %

## 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 3 years.

## Color

Pale straw yellow.

## Aroma

Intense, fruity with a rich scent of apples, lemon, and grapes. It is enriched by the aromas of flowering wisteria and acacia blossoms.

## Taste

Fresh, pleasant, and well-balanced, with a fine and persistent perlage.

## Serving Temperature

Best served between 5-7°C.

## Food Pairing

Excellent as an aperitif or paired with seafood dishes, finger foods, and light fried dishes.

## Bottle Size

0,750 L

[www.anticheterrevenete.it](http://www.anticheterrevenete.it)



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



MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
AND FORESTS

