

AMICALE

Amicale

Bianco Veneto IGT

Vinification

Grapes undergo cold maceration process for about 8 hours before the crushing in order to obtain a fruity bouquet. The alcoholic fermentation takes place at controlled temperature at 16°C for part of the grapes, while the rest brews in oak barriques to obtain balanced and harmonic flavours. Afterwards, the wine refines in the bottle for at least 3 months.

Description

Crystal, straw yellow color with greenish hints. Intense bouquet full of tropical fruity notes, especially of apricot and vanilla. Taste is balanced, spicy, well-structured with a right acidity level.

Food Pairings

Perfect with starters, first courses of fish, vegetables and white meats.

Kosher Certification

This wine is certified under the strict guidance of the Badatz and OU and kosher for Passover.



Chardonnay,
Pinot Bianco,
Gewürztraminer



Veneto



8-10 °C



Alcol: 13%
Zuccheri: 6 g/l

