VILLE DI
Antanè

www.levillediantane.it

AMORE ETERNO BIO

CLASSIFICATION. Organic White Wine.

GRAPES. Local indigenous and international organic grapes.

PRESENTATION OF WINE. A new gemstone is born with Amore Oro - a fresh and fragrant white wine from Antiche Terre Venete. This precious golden heart displays a bright vivid color with a fruity young character of ripe yellow fruit sensations underlined by fine aromatic notes. Amore Oro is a blend of indigenous Italian grapes, organically grown with respect of nature and the environment. Amore Oro: A jewel to enjoy with loved ones.

TOTAL ALCOHOL CONTENT. 13%.

TOTAL ACIDITY IN TARTARIC ACID. 5.7 grams per liter.

SHELF LIFE. If the wine is stored properly at a constant temperature of around 8 - 12 °C, in horizontal position in absence of light, it will be preserve for 2 years.

COLOR. Bright straight yellow.

NOSE. Fruit aromas of apple and a hint of pear.

TASTE. Lively fresh fruit on the palate with persistent delicate taste.

SERVE. 10 - 12 °C.

FOOD MATCHING. Fish, white meats, egg, pasta with cheese, vegetable soups.

A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13