



## BIANCO VENETO IGT

**Vintage**  
2020

**Grapes**  
White grapes traditionally cultivated in Veneto Region: Chardonnay, Pinot Blanc, Gewurztraminer.

**Production Area**  
Veneto

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

**Serving temperature**  
8°-10°C

**Bottle**  
Embossed Burgundy

**Characteristics**  
Alcohol: 13% vol.  
Residual sugar: 6 g/l

# AMICONE



**SCHENK**  
ITALIAN · WINERIES