

Cantine di Ora

Amicone Bianco Veneto IGT



Grapes undergo cold maceration process for about 8 hours before pressing. Temperature-controlled fermentation for part of the grapes while the rest ferment in oak barriques. The wine refines in bottle for three months before release.

Grape varieties : Blend of indigenous grapes from the Veneto

Alcohol : 13%

Tasting notes :

Notes of tropical fruit, especially apricot and vanilla. Balanced with bright acidity that makes it a perfect aperitif or as a match with seafood and vegetable dishes.

