

20
VENTITERRE

BIANCO VINO D'ITALIA



APPELLATION

Italian Wine



AREA

Italy



GRAPES

Italian white grape varieties



GRADAZ. ALCOLICA

11% vol.



SIZE

250 ml, 1.5 lt



SERVING

TEMPERATURE

10° - 12° C

VINIFICATION

The grapes undergo gentle pressing in vacuum-operated presses. Fermentation takes place at a controlled temperature of approximately 18°C in order to preserve the wine's fruity character and its finest organoleptic qualities. The wine is then clarified and subsequently bottled under cold conditions.

COLOUR

Straw yellow, enhanced by bright highlights that emphasize its distinctive brilliance.

BOUQUET

Distinctively fresh and youthful. Pleasantly fruity with delicate vinous notes.

TASTE

Delicately dry and remarkably fresh. Its pleasant fruity aftertaste is enhanced by good persistence and excellent balance.

FOOD PAIRINGS

A light and enjoyable aperitif, it pairs beautifully with appetizers, particularly seafood-based dishes, as well as preparations featuring mayonnaise, eggs, and similar ingredients. It is also excellent with cold pasta dishes and white meats.

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