

www.anticheterrevenete.it



## AMORE ORO BIO

CLASSIFICATION. Organic White Wine.

GRAPES. Local indigenous and international organic grapes. 40% Garganega, 30% Chardonnay, 30% Viognier

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 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  $^{\circ}$ 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.

 $\overline{TASTE}$ . Lively fresh fruit on the palate with persistent delicate taste. SERVE. 10 - 12  $^{\circ}C$ .

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