

USA



**Schenk**  
*family*



**BIANCO VENETO IGT**

**Grapes**

White grapes traditionally cultivated in Veneto Region

**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 60°F for part of the grapes, while the rest brews in oak barriques to obtain balanced and harmonic flavors. 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. Balanced, spicy, well-structured with a right acidity level.

**Food Pairing**

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

**Serving Temperature**

46°-50°F

**Bottle**

Embossed Burgundy

**Characteristics**

Alcohol: 13% vol.

Size: 750 ml

**AMICALE**