





# ANTICO FUOCO

## Veronese Chardonnay



Grapes:	100% Chardonnay
Appellation:	VENETO IGT
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protected from the northern winds. Winters are cold and wet, summers hot and sultry with medium temperature excursions..
Bottle size:	750 ml
Serving temp.:	18-20 °C
Alcohol content:	12% Vol

-  Straw yellow with golden green tints.
-  Calls to mind fresh fruit (pear, apples, peaches) before ripening.
-  Evolves into tropical fruit on the palate with honey, vanilla notes.
-  Ideal with fish and vegetarian dishes. Perfect as an aperitif.

**Vinification:** After soft-pressing the must is left to ferment at a temperature between 15 and 17 celsius for 15-20 days to stainless steel vats. The wine is then stored at a controlled temperature between 18 and 20 degrees celsius in special stainless steel tanks until bottling.

