

"ANTICHI GIOCHI" MONFERRATO DOC BIANCO



Color

Soft straw yellow with greenish tinges.

Fragrance

Fragrant, delicate yet intense.

Flavor

Full, fresh, aromatic with veins.

Combinations

Excellent as an aperitif, it can also be consumed with appetizers, fish and light pasta dishes.

How to serve it

Serving temperature: 10 ° - 12 °.

Storing

In a cool, dry place, away from sunlight. It maintains all its fragrance when drunk throughout the year.

Wine-making

Soft pressing of the grapes and vinification in stainless steel tanks for about a week at a controlled temperature. Left for two months on its lees, the wine is bottled in early January.

Grapes

Chardonnay 60%, Sauvignon 40%