

# Tenuta Anfosso - Antea



€ 32,00

CI 75

A straw-yellow wine, with a good alcohol content, fresh and lively, with typical fruity notes (green apple and citrus fruits), and good persistence on the palate.

**Alcohol content:** 13,00%

**Type:** Vino Rossese Bianco

**Region:** West Liguria

**Area:** San Biagio della Cima e Soldano

**Vineyards:** Rossese Bianco

**Vinification:** The grapes are harvested and left to macerate whole for 96 hours at 10°/12°C. The must obtained is then put into steel tanks for alcoholic fermentation for about a month at a temperature of 14°/16°C. At the end, it is placed in 500-litre acacia barrels for one year.

**Description:** luminous antique gold

**Perfume:** On the nose there are notes of fruit and flowers from a flower garden with a veil of aromatic herbs tracing notes of citrus for an enveloping nose.

**Taste:** On the palate it is soft but with a clear freshness and savouriness with a light sweet almond aftertaste and a salty note on the finish.

**Matching:** fish and shellfish, fresh cheese, white meat and pasta with pesto sauce

**Service temperature:** between 10°C and 12°C

