

Andiamo



NAME OF WINE: Andiamo Vino Rosso secco

PRODUCTION TECHNOLOGY: after a soft pressing and maceration at 23 ° C, the wine slowly ends fermentation at 18 ° C to preserve its fruity aromas

TASTING NOTES: bright ruby red with good intensity, fruity and floral, round flavor and persistent

SERVING SUGGESTIONS: tasty soups, smoked food

SERVING TEMPERATURE: 16 ° C

ALCOHOL: 11% vol

RESIDUAL SUGAR: less than 4 g/l

Andiamo



NAME OF WINE: Andiamo Vino Rosso amabile

PRODUCTION TECHNOLOGY: after a soft pressing and maceration at 23 ° C, the wine slowly ends fermentation at 18 ° C to preserve its fruity aromas. The fermentation is stopped with a cold filtration in order to maintain a residual sugar that completes the fragrance of wine

TASTING NOTES: intense bright ruby red, fruity and floral aromas, round and persistent, pleasantly sweet taste

SERVING SUGGESTIONS: cheesecake, smoked food, fruit tarts

SERVING TEMPERATURE: 10 ° C-12 ° C

ALCOHOL: 10% vol

RESIDUAL SUGAR: 40 gr/l

Andiamo



NAME OF WINE: Andiamo VINO Bianco Secco

PRODUCTION TECHNOLOGY: After a soft pressing and a 24 hours-decantation, the must is fermented at 16 ° C with selected yeasts.

TASTING NOTES: straw yellow colour, delicate floral aromas, fresh and light taste

SERVING SUGGESTIONS: appetizers, soups, fish

SERVING TEMPERATURE: 8-10 ° C

ALCOHOL: 11% vol

RESIDUAL SUGAR: less than 4 g/l

Andiamo



NAME OF WINE: Andiamo Vino Bianco amabile

PRODUCTION TECHNOLOGY: 24-hours pellicular cryomaceration, fermentation with selected yeasts at controlled temperature of 16-18 ° C. The fermentation is interrupted with a cold filtration in order to maintain a sugar residue which completes the fragrance of the wine

TASTING NOTES: straw yellow colour, floral aromas with hints of citrus and yellow fruits, sweet, fresh and light taste

SERVING SUGGESTIONS: cakes, pastries, spicy cheeses

SERVING TEMPERATURE: 12 ° C

ALCOHOL: 10% vol

RESIDUAL SUGAR: 40 gr/l