



ANTICHE TERRE®
VENETE

www.anticheterrevenete.it

AMORE ASSOLUTO BIO

CLASSIFICATION. Organic Red Wine.

GRAPES. Local indigenous and international organic grapes.

PRESENTATION OF WINE. Just as deep and assoluto as the Veronese love between Romeo and Juliet, so profound are the aromas of luscious fruit in this Amore Assoluto. Young aromas of fresh fruit emerge as if pressed straight out of the sunny Italian slopes where the grapes matured. Sensual sweetness, strong distinct character of both fruit and spice offer a generous, long and smooth finish.

TOTAL ACIDITY, IN TARTARIC ACID. 5.6 grams per liter.

SHELF LIFE. If the wine is stored properly at a constant temperature around 15 - 18 °C, in horizontal position in absence of light, it will be preserved perfectly for 4 years.

COLOR. Intense ruby purple.

NOSE. Spicy of plum and cherry and a hint of raspberry.

TASTE. The complex aromas range from vanilla, spiciness to fruit flavors such as blackberries and plums.

SERVE. Decantation at least an hour before serving, ideally served in large, deep glasses.

FOOD MATCHING. Excellent with most types of red meat, both grilled and braised, as well as with a good aged cheese.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13