

*Bartali*  
Casa fondata nel 1927



## *Antico Blasono Bianco*

### TECHNICAL SHEET

- LINE: Classic.
- DENOMINATION: Vino d'Italia Bianco.
- GRAPE VARIETY: Trebbiano 80% Malvasia 20%.
- PRODUCTION TECHNIQUES: The grapes harvested in the month of September are pressed very softly. Vinification takes place at a controlled temperature of 18°C and the wine is bottled approx.4 months after harvesting.
- COLOUR: Light straw yellow.
- BOUQUET: Good intensity with notes of white flowers.
- TASTE: Harmonious, round and very elegant.
- SERVING SUGGESTIONS: Raw vegetables with olive oil dip (pinzimonio), pasta with light sauces, white meats and soft cheeses.
- SERVING TEMPERATURE: Serve at 10-12°C.

Casa Vinicola Bartali s.r.l.