

ANIMAFRANCA

ARGINE BIANCO

IGT delle Venezie White Wine

° 13,5 % Vol

10 °C - 15 °C

A wine that is both native and international. Made from a selection of varieties and aged in wood for at least 12 months. It was created to represent our desire to always go a bit beyond the boundaries...



50% Chardonnay
50% Manzoni Bianco



Ponte di Piave, via Mazzariol.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. We perform minimal hedging.



Carried out by hand with a strict selection of the most healthy and well exposed grapes.



After the must has settled at a controlled temperature, it is racked into oak barriques, and in French oak barrels using a fermentation lock to plug the holes. It remains in wood for at least 12 months.



The colour is deep straw yellow with golden highlights. The nose is intense, ripe and broad. It opens with floral aromas that give way to notes of ripe tropical and yellow-fleshed fruit, finishing warm with hints of spices, vanilla, candied peel and dried fruit. In the mouth it is full, rich and velvety with a long finish.



This is an enticing wine that can be enjoyed on its own. An intriguing pairing is that with raw fish or with more elaborate dishes that include cheese.