

# ANTICA OSTERIA

## BIANCO

IN ITALY, THE INN OR OSTERIA WAS ORIGINALLY A PLACE WHERE SIMPLE FOOD AND WINE WERE SERVED.

IT WAS A PLACE SIMILAR TO A TAVERN, AND EXISTED EVEN DURING ANCIENT ROMAN TIMES WHEN IT WAS CALLED "ENOPOLIUM."

OVER THE YEARS, THE OSTERIA BECAME A KIND OF RESTAURANT, A PLACE TO EAT AND REST WHEN TRAVELLING ALONG THE OLD ROADS.

SOON IT BECAME A PLACE TO MEET AND SOCIALIZE, AND FOR CENTURIES WAS ONE OF THE FEW PLACES – WITH THE EXCEPTION OF CHURCHES AND PIAZZAS – WHERE ONE COULD SHARE IDEAS AND SPEND TIME IN THE COMPANY OF OTHERS. WINE WAS THE INDISPUTABLE FOCUS OF THESE MEETINGS.

THUS, "ANTICA OSTERIA" IS A TRIBUTE TO OUR HISTORY AND TRADITIONS. THE HOUSE ON THE LABEL IS THE AUTHENTIC INN THAT BELONGED TO OUR GRANDMOTHER, IDA DE ANGELIS, WHO SERVED THIS WINE STARTING AT THE END OF THE 1800s.

**Type of wine:** YOUNG WHITE

**Zone of origin:** HILLS OF THE MARCHES REGION

**Grapes:** TREBBIANO, VERDICCHIO, PASSERINA

**Yield per hectare:** 12000 Kg

**Processing:** GRAPES HARVESTED WHEN RIPE, SOFT PRESS, CLEANING THE MUST COLD, FERMENTATION AT CONTROLLED TEMPERATURE

**Maturation:** IN STAINLESS STEEL TANKS

**Color:** LIGHT STRAW COLOR WITH GREEN HINTS

**Bouquet:** FINE AND FRUITY

**Consumption:** TO BE DRUNK WHEN IT IS YOUNG.

**Pairing:** STARTER AND FIRST COURSES

**Serving temperature:** 12 °C (54°F)

