



The world famous "Fish Wine" is produced in the Le Marche region and bottled in an original fish-shaped bottle. The careful selection of grapes gives Pescevino an extremely pleasant freshness that is greatly appreciated by the modern consumer all over the world. Pescevino is very popular in the Far East, especially in Japan, where the fish is a symbol of good luck and friendship.

"PESCEVINO WHITE" TABLE WINE

- 60% Verdicchio Castelli di Jesi Classico, 30% Trebbiano from Le Marche, and 10% Chardonnay from Trentino
- The blend was conceived by Master of Wine Dereck Smedley
- Harvesting, unloading, crushing and pressing are all carried out with the maximum care
- An easy and approachable white, with a floral, fruity nose and a fresh palate
- Excellent acidity and elegant finish
- Alcohol: 11.5% by volume
- Accompaniment: Ideal with fish, it goes well with Sushi, Chinese and Thai food

