

MENEGOTTI



BIANCOSPINO

GRAPE VARIETY:

GARGANEGA 60%, CHARDONNAY 40%

FERMENTATION AND AGEING:

NATURAL SECOND FERMENTATION IN GLASS WITH 6 MONTHS ON THE YEASTS, 2 MONTHS IN BOTTLE AFTER THE DISGORGEMENT.

ORGANOLEPTIC DESCRIPTION:

LIMPID AND CREAMY, YELLOW COLOR WITH LIVELY GREEN HIGHLIGHTS. FLOWERY AROMA RECALLING WHITE FLOWERS. THIN BUT WELL-BALANCED STRUCTURE, LIVELY AND APPEALING.

MATCHING:

AS APERITIF, WITH APPETIZERS, VARIOUS FIRST COURSES, GRILLED FISH OR FISH WITH SAUCES AND WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

11,5% VOL.

SERVICE:

6-8° C

APPELLATION:

SPARKLING WINE

