

MENEGOTTI



PAS DOSÈ

V.S.Q.P.R.D.

GRAPE VARIETY:
CORVINA 100% (WHITE WINE VINIFICATION)

YIELD:
80 QUINTAL PER HECTARE

FERMENTATION AND AGEING:
FERMENTATION IN STAINLESS STEEL FOR 4 MONTHS; 60 MONTHS BOTTLE FERMENTATION ON YEASTS THEN 9 MONTHS GLASS AGEING

ORGANOLEPTIC DESCRIPTION:
FINE AND PERSISTENT PERLAGE, INTENSE STRAW YELLOW COLOUR WITH GOLDEN TINGES. SPICY NOSE AND STRONG TASTE, WITH IMPORTANT SAPIDITY, ARE BOUND IN ARMONIC WAY

SERVICE:
6-8°

ALCOHOL:
12,8%

ACIDITY:
8,9

PH:
2,98

RESIDUAL SUGAR:
<1 G/L

