

MENEGOTTI

M

PAS DOSÈ

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

GRAPES VARIETY:

CORVINA 100% (WHITE WINE VINIFICATION)
YIELD 80 QUINTAL PER HECTARE

FERMENTATION & 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 TEMPERATURE:

6-8° C

ALCOHOL:

12.8% VOL.

ACIDITY:

8.9

PH:

2,98

RESIDUAL SUGAR:

< 1 G/L

