

MENEGOTTI



MENEGOTTI BRUT

METODO CLASSICO

GRAPE VARIETY:

CHARDONNAY 50%, CORVINA 50%

FERMENTATION AND AGEING:

IN STAINLESS STILL FOR 3 MONTHS,
40 MONTHS BOTTLE FERMENTATION ON YEASTS,
BOTTLE AGING 6 MONTHS.

ORGANOLEPTIC DESCRIPTION:

BRILLIANT, FINE BEAD, GOLD COLOR WITH
GREENISH HIGHLIGHTS. PRONOUNCED,
MATURE AROMA WITH BREAD CRUST AND A HINT
OF TOAST FLAVOR. BIG STRUCTURE, ZESTY AND FINE,
ITS GOOD ACIDITY ALLOWS A LONG
BOTTLE DEVELOPMENT.

MATCHING:

AS APERITIF, FISH.

MINIMUM ALCOHOL CONTENT:

12,0% VOL.

SERVICE:

6-8° C

APPELLATION:

TRADITIONAL METHOD SPARKLING WINE

