

MENEGOTTI



## MENEGOTTI EXTRA DRY

METODO CLASSICO

GRAPES VARIETY:  
GARGANEGA 100%

FERMENTATION & AGEING:  
MONTHS IN STAINLESS STEEL. 30 MONTHS  
BOTTLE FERMENTATION ON YEASTS, 4 MONTHS  
GLASS AGEING.

ORGANOLEPTIC DESCRIPTION:  
BRILLIANT AND PERSISTENT WITH FINE BEAD  
AND STRAW YELLOW COLOR WITH GOLD  
HINT. IT POURS WITH AN INTENSE, FINE AND  
SLIGHTLY AROMATIC FRAGRANCE AND A SOFT,  
SILKY AND ELEGANT STRUCTURE.

MATCHING:  
AS APERITIF, FIRST COURSES AND DESSERTS.

MINIMUM ALCOHOL CONTENT:  
12.0% VOL.

SERVICE TEMPERATURE:  
6-8° C

APPELLATION:  
TRADITIONAL METHOD SPARKLING WINE

