

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

