

MENEGOTTI



GEODORO

GRAPE VARIETY:

CORVINA 50%, RONDINELLA 45%,
MERLOT 5%

FERMENTATION AND AGEING:

AFTER A PARTIAL DRYING AND A LONG
MACERATION, IT AGES 36 MONTHS IN
BARRIQUE, AND 10-12 MONTHS IN GLASS.

ORGANOLEPTIC DESCRIPTION:

RUBY RED COLOR WITH GARNET TINGES.
INTENSE BERRY FRUIT FRAGRANCE
BLENDED WITH SPICY AND TOASTING
SCENTS. ON THE PALATE IT BURSTS
IN ALL ITS POWER AND STRUCTURE
ALTHOUGH REMAINING VERY ELEGANT
AND WELL-ORCHESTRATED.

MATCHING:

ASSERTIVE AND FLAVORFUL GRILLED
OR BRAISED MEAT. EXCEPTIONAL
SENSATIONS WITH MEDIUM OR LONG
RIPENING CHEESE.

MINIMUM ALCOHOL CONTENT:

15,0% VOL.

SERVICE:

16-18°C

APPELLATION:

ROSSO DEL VERONESE I.G.T.

