

MENEGOTTI



ELIANTO

GRAPE VARIETY:

CORTESE 50%, GARGANEGA 40%,
TREBBIANO 10%

FERMENTATION AND AGEING:

COLD MACERATION FOR ABOUT 48 HOURS,
FERMENTATION WITH CONTROLLED
TEMPERATURE, 2 MONTH STAINLESS STEEL
AGEING ON FINE LEES, 6 MONTHS IN GLASS.

ORGANOLEPTIC DESCRIPTION:

LIMPID, STRAW YELLOW COLOR WITH GOLDEN
TINGES. THE WHITE FLOWER BLOSSOM AND
CITRUS FRUIT FRAGRANCE BLEND WITH
ALMONDS, NUTS, HONEY AND BALSAMIC SCENTS.
ON THE PALATE IS WELL BALANCED THANKS TO
ITS FULL BODY BLENDING WITH ITS DISTINCTIVE
FRESHNESS AND TANGINESS OF FLAVOR.

MATCHING:

ITS FRESHNESS PAIRS WELL WITH ALL FISH,
FROM SHELLFISH TO EEL. IT CAN BE MATCHED
WITH ASSERTIVE OR NOT TOO SPICY FIRST
COURSES. GREAT WITH MEDIUM RIPENING
CHEESE.

MINIMUM ALCOHOL CONTENT:

13.0% VOL.

SERVICE:

10-12° C

APPELLATION:

CUSTOZA SUPERIORE D.O.C.

