

MENEGOTTI



MEZZACOSTA

GRAPE VARIETY:

MERLOT 60%, CABERNET 40%

FERMENTATION AND AGEING:

6 MONTHS IN STAINLESS STEEL, 20%
IN BARRIQUE, 6 MONTH GLASS AGEING.

ORGANOLEPTIC DESCRIPTION:

INTENSE RUBY RED COLOR WITH FRUITY
AND SPICY FRAGRANCES. FULL FLAVOR,
WELL-ORCHESTRATED BODY AND LONG
IN THE FINISH.

MATCHING:

GRILLED OR ROAST RED MEAT, GAME,
MEDIUM RIPENING CHEESE.

MINIMUM ALCOHOL CONTENT:

13,0% VOL.

SERVICE:

18 C°

APPELLATION:

ROSSO DEL VERONESE I.G.T.

