

MENEGOTTI



CABERNET SAUVIGNON

VINEYARD "LE BUGNE"

GRAPE VARIETY:

CABERNET SAUVIGNON 100%

FERMENTATION AND AGEING:

12 MONTHS IN STAINLESS STEEL,
2 MONTH GLASS AGEING.

ORGANOLEPTIC DESCRIPTION:

INTENSE, RED COLOR WITH
CHARACTERISTIC SPICY FRAGRANCE.
FULL FLAVOR, WELL-ORCHESTRATED
BODY AND LONG IN THE FINISH.

MATCHING:

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

MINIMUM ALCOHOL CONTENT:

12,5% VOL.

SERVICE:

18° C

APPELLATION:

ROSSO DEL VERONESE I.G.T.

