

MENEGOTTI



CUSTOZA

GRAPE VARIETY:

CORTESE 30%, GARGANEGA 25%,
TREBBIANO 20%, MALVASIA 10%,
FIULIAN TOCAI 5%

FERMENTATION AND AGEING:

3 MONTHS IN STAINLESS STEEL.

ORGANOLEPTIC DESCRIPTION:

STRAW-YELLOW COLOUR. FRUITY, INTENSE
AND SLIGHTLY AROMATIC FRAGRANCE.
SAPID, DELICATE, ROUNDED, NICE BODY.

MATCHING:

AS APERITIF, WITH APPETIZERS, FIRST
COURSES WITH FISH, GRILLED FISH OR
FISH WITH SAUCES AND WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

12,0% VOL.

SERVICE:

10°-12° C

APPELLATION:

CUSTOZA D.O.C.

