

MENEGOTTI



BARDOLINO

GRAPE VARIETY:

CORVINA 50%, RONDINELLA 40%,
MOLINARA 10%

FERMENTATION AND AGEING:

IN STAINLESS STILL FOR 3 MONTHS.

ORGANOLEPTIC DESCRIPTION:

RUBY RED COLOUR. VINOUS
FRAGRANCE WITH FRUITY OVERTONES,
SUBTLE. LEAN, SAPID AND ZESTY
FLAVOUR.

MATCHING:

COLD CUTS, SOUPS, WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

12,0% VOL.

SERVICE:

16° C

APPELLATION:

BARDOLINO D.O.C.

