

MENEGOTTI



MENEGOTTI BRUT

METODO CLASSICO

GRAPES VARIETY:

CHARDONNAY 50%, CORVINA 50%

FERMENTATION & AGEING:

IN STAINLESS STILL FOR 3 MONTHS,
40 MONTHS BOTTLE FERMENTATION ON
YEASTS, BOTTLE AGING 6 MONTHS.

ORGANOLEPTIC DESCRIPTION:

BRILLIANT, FINE BEAD, GOLD COLOR WITH
GREENISH HIGHLIGHTS. PRONOUNCED,
MATURE AROMA WITH BREAD CRUST AND A
HINT OF TOAST FLAVOR. BIG STRUCTURE,
ZESTY AND FINE, ITS GOOD ACIDITY ALLOWS A
LONG BOTTLE DEVELOPMENT.

MATCHING:

AS APERITIF, FISH.

MINIMUM ALCOHOL CONTENT:

12.0% VOL.

SERVICE TEMPERATURE:

6-8° C

APPELLATION:

TRADITIONAL METHOD SPARKLING WINE

