

MENEGOTTI

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EXTRA DRY

METODO CLASSICO

GRAPES VARIETY:
GARGANEGA 100%

FERMENTATION & AGEING:
MONTHS IN STAINLESS STEEL. 30 MONTHS
BOTTLE FERMENTATION ON YEASTS, 4 MONTHS
GLASS AGEING.

ORGANOLEPTIC DESCRIPTION:
BRILLIANT AND PERSISTENT WITH FINE BEAD
AND STRAW YELLOW COLOR WITH GOLD
HINT. IT POURS WITH AN INTENSE, FINE AND
SLIGHTLY AROMATIC FRAGRANCE AND A SOFT,
SILKY AND ELEGANT STRUCTURE.

MATCHING:
AS APERITIF, FIRST COURSES AND DESSERTS.

MINIMUM ALCOHOL CONTENT:
12.0% VOL.

SERVICE TEMPERATURE:
6-8° C

APPELLATION:
TRADITIONAL METHOD SPARKLING WINE

