

MENEGOTTI



BIANCOSPINO ROSE'

GRAPE VARIETY:

CHARDONNAY 40%,
GARGANEGA 40%, CORVINA 20%

FERMENTATION AND AGEING:

NATURAL SECOND FERMENTATION
IN GLASS WITH 6 MONTHS ON THE
YEASTS, 2 MONTHS IN BOTTLE AFTER
THE DISGORGEMENT.

ORGANOLEPTIC DESCRIPTION:

FLOWERY AROMA RECALLING WHITE
FLOWERS. ELEGANT ROSÉ, SUBTLE
AND BRILLIANT, BLENDS ITS FLOWERY
AROMA WITH A SPICY TOUCH. GOOD
STRUCTURE, FINE BEAD.

MATCHING:

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

MINIMUM ALCOHOL CONTENT:

11,5% VOL.

SERVICE:

6°-8° C

APPELLATION:

SPARKLING WINE

