

MENEGOTTI



BIANCOSPINO ROSÉ

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

