

MENEGOTTI



GEODORO

GRAPES VARIETY:

CORVINA 60%, RONDINELLA 40%

FERMENTATION & AGEING:

AFTER A PARTIAL DRYING AND A LONG MACERATION, IT AGES 36 MONTHS IN BARRIQUE, AND 10-12 MONTHS IN GLASS.

ORGANOLEPTIC DESCRIPTION:

RUBY RED COLOR WITH GARNET TINGES. INTENSE BERRY FRUIT FRAGRANCE BLENDED WITH SPICY AND TOASTING SCENTS. ON THE PALATE IT BURSTS IN ALL ITS POWER AND STRUCTURE ALTHOUGH REMAINING VERY ELEGANT AND WELL-ORCHESTRATED.

MATCHING:

ASSERTIVE AND FLAVORFUL GRILLED OR BRAISED MEAT. EXCEPTIONAL SENSATIONS WITH MEDIUM OR LONG RIPENING CHEESE.

MINIMUM ALCOHOL CONTENT:

15.0% VOL.

SERVICE TEMPERATURE:

16-18° C

APELLATION:

ROSSO DEL VERONESE I.G.T.

