

MENEGOTTI



ELIANTO

GRAPES:

FERNANDA 50%, GARGANEGA 50%

FERMENTATION AND AGEING:

COLD MACERATION FOR ABOUT 48 HOURS, FERMENTATION WITH CONTROLLED TEMPERATURE, 8 MONTHS OF AGING IN CEMENT ON NOBLE LEES, 6 MONTHS IN GLASS.

ORGANOLEPTIC DESCRIPTION:

LIMPID, STRAW YELLOW COLOR WITH GOLDEN TINGES. THE WHITE FLOWER BLOSSOM AND CITRUS FRUIT FRAGRANCE BLEND WITH ALMONDS, NUTS, HONEY AND BALSAMIC SCENTS. ON THE PALATE IS WELL BALANCED THANKS TO ITS FULL BODY BLENDING WITH ITS DISTINCTIVE FRESHNESS AND TANGINESS OF FLAVOR.

MATCHING:

ITS FRESHNESS PAIRS WELL WITH ALL FISH, FROM SHELLFISH TO EEL. IT CAN BE MATCHED WITH ASSERTIVE OR NOT TOO SPICY FIRST COURSES. GREAT WITH MEDIUM RIPENING CHEESE.

MINIMUM ALCOHOL CONTENT:

13.5% VOL.

SERVICE TEMPERATURE:

10-12° C

APPELLATION:

CUSTOZA SUPERIORE D.O.C.

