

MENEGOTTI



MEZZACOSTA

GRAPES VARIETY:

MERLOT 60%, CABERNET 40%

FERMENTATION & AGEING:

AGED IN BARRIQUES FOR 18 MONTHS
OF SECOND PASSAGE, AGING IN BOTTLE
FOR 6 MONTHS.

ORGANOLEPTIC DESCRIPTION:

INTENSE RUBY RED COLOR WITH FRUITY AND
SPICY FRAGRANCES. FULL FLAVOR,
WELL-ORCHESTRATED BODY
AND LONG IN THE FINISH.

MATCHING:

GRILLED OR ROAST RED MEAT, GAME,
MEDIUM RIPENING CHEESE.

MINIMUM ALCOHOL CONTENT:

13.0% VOL.

SERVICE TEMPERATURE:

18° C

APELLATION:

ROSSO DEL VERONESE I.G.T.

