MENEGOTTI



CABERNET Sauvignon

VINEYARD "LE BUGNE"

GRAPES VARIETY: Cabernet Sauvignon 100%

FERMENTATION & AGEING: FERMENTATION AND 12 MONTHS IN STAINLESS STEEL, 2 MONTH GLASS AGEING.

ORGANOLEPTIC DESCRIPTION:
INTENSE, RED COLOR WITH CHARACTERISTIC
SPICY FRAGRANCE. FULL FLAVOR, WELLORCHESTRATED BODY AND LONG IN THE
FINISH.

MATCHING:

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

MINIMUM ALCOHOL CONTENT: 12.5% Vol.

SERVICE TEMPERATURE: 18° C

APPELLATION: Rosso del Veronese I.G.T.

