

MENEGOTTI



MENEGOTTI EXTRA BRUT

METODO CLASSICO

GRAPES VARIETY:

100% GARGANEGA SELECTION

FERMENTATION & AGEING:

3 MONTHS IN STEEL, AT LEAST 30 MONTHS ON
THE LEES IN BOTTLE, 4 MONTHS IN BOTTLE.

ORGANOLEPTIC DESCRIPTION:

BRIGHT AND PERSISTENT WITH FINE PERLAGE
AND STRAW COLOR, GOLD TINGE.
IT HAS AN INTENSE, FINE AND SLIGHTLY
AROMATIC AROMA, SOFT STRUCTURE,
SILKY AND ELEGANT.

MATCHING:

APPETIZERS, FIRST COURSES, DESSERTS.

MINIMUM ALCOHOL CONTENT:

12.0% VOL.

SERVICE TEMPERATURE:

6-8° C

APPELLATION:

TRADITIONAL METHOD SPARKLING WINE

