

MENEGOTTI



CUSTOZA

GRAPES VARIETY:

FERNANDA 45% GARGANEGA 40%,
TREBBIANO 10%, TOCAI FRIULANO 5%

FERMENTATION & AGEING:

3 MONTHS IN STAINLESS STEEL.

ORGANOLEPTIC DESCRIPTION:

STRAW-YELLOW COLOUR. FRUITY, INTENSE
AND SLIGHTLY AROMATIC FRAGRANCE. SAPID,
DELICATE, ROUNDED, NICE BODY.

MATCHING:

AS APERITIF, WITH APPETIZERS, FIRST COURSES
WITH FISH, GRILLED FISH OR FISH WITH
SAUCES AND WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

12.5% VOL.

SERVICE TEMPERATURE:

10-12° C

APPELLATION:

CUSTOZA D.O.C.



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.



MENEGOTTI



LUGANA

GRAPE VARIETY:

100% TREBBIANO OF LUGANA

FERMENTATION AND AGEING:

AFTER THE MANUAL HARVESTING THE FERMANTATION TAKES PLACE IN STAINLESS STEEL VATS AT CONTROLLED TEMPERATURE.

ORGANOLEPTIC DESCRIPTION:

PALE STRAW YELLOW COLOR WITH GOLDEN HIGHLIGHTS.

BEAUTIFUL NOTES OF CITRUS MIXED WITH EXOTIC AND FRESH HINTS ON THE NOSE.

PERSISTENT ON THE PALATE THE STRUCTURE BINDS TO A GOOD ACIDITY SHOWING A GREAT DEPTH.

MATCHING:

LAKE FISH, FIRST COURSE WITH PASTA AND RICE, WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

13,5% VOL.

SERVICE:

8-10° C

APPELLATION:

LUGANA D.O.C.



MENEGOTTI



BARDOLINO

GRAPES:

CORVINA 60%, RONDINELLA 40%

FERMENTATION AND AGEING:

IN STAINLESS STILL FOR 3 MONTHS.

ORGANOLEPTIC DESCRIPTION:

RUBY RED COLOUR. VINOUS FRAGRANCE WITH FRUITY OVERTONES, SUBTLE. LEAN, SAPID AND ZESTY FLAVOUR.

MATCHING:

COLD CUTS, SOUPS, WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

12.0% VOL.

SERVICE TEMPERATURE:

16° C

APPELLATION:

BARDOLINO D.O.C.



MENEGOTTI



BARDOLINO CHIARETTO

GRAPES:

CORVINA 50%, RONDINELLA 40%,
SAN GIOVESE 10%

FERMENTATION AND AGEING:

PRE-FERMENTATIVE COLD MACERATION OF THE
GRAPES IN THE PRESS. FERMENTATION AND
AGING IN STEEL FOR 4 MONTHS.

ORGANOLEPTIC DESCRIPTION:

ROSÉ COLOUR. VINOUS FRAGRANCE, SLIGHTLY
FRUITY AND DELICATE. DRY AND WELL-
BALANCED FLAVOUR.

MATCHING:

APPETIZERS, VEGETABLE SOUPS, WHITE MEAT,
GRILLED AND STEWED FISH.

MINIMUM ALCOHOL CONTENT:

12.5% VOL.

SERVICE TEMPERATURE:

10° C

APPELLATION:

BARDOLINO CHIARETTO D.O.C.



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, WELL-
ORCHESTRATED 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.



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

APPELLATION:

ROSSO DEL VERONESE I.G.T.



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

APPELLATION:

ROSSO DEL VERONESE I.G.T.



MENEGOTTI



GRAVITAS

VITIGNO:
CORVINA 100%

FERMENTAZIONE E AFFINAMENTO:
FERMENTAZIONE SPONTANEA A GRAPPOLO INTERO
IN VASCA DI CEMENTO DOVE POI AFFINA PER 24 MESI.
AFFINAMENTO IN BOTTIGLIA 10-12 MESI.

DESCRIZIONE ORGANOLETTICA:
COLORE ROSSO RUBINO CON RIFLESSI VIOLACEI.
PROFUMI INTENSI DI SPEZIE COME PEPE E
CHIODI DI GAROFANO UNITI A FRUTTA ROSSA
SOTTO SPIRITO. AL PALATO SI PRESENTA FRESCO
CROCCANTE CON UNA GRANDE SAPIDITÀ CHE
LO RENDE DI GRANDE BEVA NONOSTANTE
LA STRUTTURA TANNICA.

ABBINAMENTI:
VINO TRASVERSALE CHE SI PRESTA AD ABBINAMENTI
CLASSICI COME CARNI ROSSE E FORMAGGI MA ANCHE
A PIATTI DI PESCE COME POLPO, TONNO E BACCALÀ.

GRADO ALCOLICO:
13,5% VOL.

TEMPERATURA DI SERVIZIO:
12-14° C

DENOMINAZIONE:
ROSSO DEL VERONESE I.G.T.



MENEGOTTI



BIANCOSPINO

GRAPE VARIETY:

GARGANEGA 60%, CHARDONNAY 40%

FERMENTATION AND AGEING:

NATURAL SECOND FERMENTATION IN GLASS WITH 6 MONTHS ON THE YEASTS, 2 MONTHS IN BOTTLE AFTER THE DISGORGEMENT.

ORGANOLEPTIC DESCRIPTION:

LIMPID AND CREAMY, YELLOW COLOR WITH LIVELY GREEN HIGHLIGHTS. FLOWERY AROMA RECALLING WHITE FLOWERS. THIN BUT WELL-BALANCED STRUCTURE, LIVELY AND APPEALING.

MATCHING:

AS APERITIF, WITH APPETIZERS, VARIOUS FIRST COURSES, GRILLED FISH OR FISH WITH SAUCES AND WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

11,5% VOL.

SERVICE:

6-8° C

APPELLATION:

SPARKLING WINE



MENEGOTTI



BIANCOSPINO ROSÉ

GRAPE VARIETY:

CHARDONNAY 40%, GARGANEGA 40%,
CORVINA 20%

FERMENTATION AND AGEING:

NATURAL SECOND FERMENTATION IN GLASS
WITH 6 MONTHS ON THE YEASTS, 2 MONTHS
IN BOTTLE AFTER THE DISGORGEMENT.

ORGANOLEPTIC DESCRIPTION:

FLOWERY AROMA RECALLING WHITE FLOWERS.
ELEGANT ROSÉ, SUBTLE AND BRILLIANT, BLENDS
ITS FLOWERY AROMA WITH A SPICY TOUCH.
GOOD STRUCTURE, FINE BEAD.

MATCHING:

AS APERITIF, WITH APPETIZERS,
VARIOUS FIRST COURSES, GRILLED FISH
OR FISH WITH SAUCES AND WHITE MEAT.

MINIMUM ALCOHOL CONTENT:

11,5% VOL.

SERVICE:

6-8° C

APPELLATION:

SPARKLING WINE



MENEGOTTI



MENEGOTTI EXTRA DRY

METODO CLASSICO

GRAPES VARIETY:
GARGANEGA 100%

FERMENTATION & AGEING:
MONTHS IN STAINLESS STEEL. 30 MONTHS
BOTTLE FERMENTATION ON YEASTS, 4 MONTHS
GLASS AGEING.

ORGANOLEPTIC DESCRIPTION:
BRILLIANT AND PERSISTENT WITH FINE BEAD
AND STRAW YELLOW COLOR WITH GOLD
HINT. IT POURS WITH AN INTENSE, FINE AND
SLIGHTLY AROMATIC FRAGRANCE AND A SOFT,
SILKY AND ELEGANT STRUCTURE.

MATCHING:
AS APERITIF, FIRST COURSES AND DESSERTS.

MINIMUM ALCOHOL CONTENT:
12.0% VOL.

SERVICE TEMPERATURE:
6-8° C

APPELLATION:
TRADITIONAL METHOD SPARKLING WINE



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



MENEGOTTI



MENEGOTTI BRUT

METODO CLASSICO

GRAPE VARIETY:

CHARDONNAY 50%, CORVINA 50%

FERMENTATION AND AGEING:

IN STAINLESS STILL FOR 3 MONTHS,
40 MONTHS BOTTLE FERMENTATION ON YEASTS,
BOTTLE AGING 6 MONTHS.

ORGANOLEPTIC DESCRIPTION:

BRILLIANT, FINE BEAD, GOLD COLOR WITH
GREENISH HIGHLIGHTS. PRONOUNCED,
MATURE AROMA WITH BREAD CRUST AND A HINT
OF TOAST FLAVOR. BIG STRUCTURE, ZESTY AND FINE,
ITS GOOD ACIDITY ALLOWS A LONG
BOTTLE DEVELOPMENT.

MATCHING:

AS APERITIF, FISH.

MINIMUM ALCOHOL CONTENT:

12,0% VOL.

SERVICE:

6-8° C

APPELLATION:

TRADITIONAL METHOD SPARKLING WINE



MENEGOTTI



PAS DOSÈ

V.S.Q.P.R.D.

GRAPES VARIETY:

CORVINA 100% (WHITE WINE VINIFICATION)

YIELD 80 QUINTAL PER HECTARE

FERMENTATION & AGEING:

FERMENTATION IN STAINLESS STEEL FOR 4 MONTHS; 60 MONTHS BOTTLE FERMENTATION ON YEASTS THEN 9 MONTHS GLASS AGEING.

ORGANOLEPTIC DESCRIPTION:

FINE AND PERSISTENT PERLAGE, INTENSE STRAW YELLOW COLOUR WITH GOLDEN TINGES. SPICY NOSE AND STRONG TASTE, WITH IMPORTANT SAPIDITY, ARE BOUND IN ARMONIC WAY.

SERVICE TEMPERATURE:

6-8° C

ALCOHOL:

12.8% VOL.

ACIDITY:

8.9

PH:

2,98

RESIDUAL SUGAR:

< 1 G/L

