

MENESTRELLO

Spumante Bianco

Background

Menestrello Spumante Bianco is our winery which lies in the village of Vidor, in the heart of Valdobbiadene region. It is located 50 km from Venice, in the hilly strip of the Province of Treviso lying between the Dolomites and the Adriatic sea.

The landscape surrounding the winery is breath-taking with high terraced vineyards on steep slopes. Grapes have been tendered on these hillsides for decades and the growers have created their vineyards bit by bit, thus creating a unique landscape.

Winemaking

Grapes are softly pressed, then under settling procedure before cold temperature fermentation. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is concluded, stabilization and sparkling winemaking process follow, following the Charmat method.

Tasting note

A refreshing Italian sparkling wine from northern Italy with aromas of pears and peaches and a creamy palate. Perfect to share with friends or to go with lighter dishes.



PRODUCT DETAILS

Alcohol	11%
Ageing	none
Dosage	Extra Dry (16.9g/l)
Closure	Natural cork
Blend	100% Garganega Bianca
Area	Veneto, Northern Italy



Suitable for vegetarians



Suitable for vegans