



Certified Organic Farm since 1996



The Classic Method Brut Villa Merighi celebrates the dream of the company's founder. A classic method of great structure and elegance, which best expresses the personality of Chardonnay in purity, enriched by 36 months of ageing on the lees.

GRAPES

100% Chardonnay.

PRODUCTION AREA

Two hectares of vineyards that extend over the eastern Morainic hills of Lake Garda, in the town of Sona (Verona area).

YIELD PER HECTARE

100 weights.

GRAPE GROWING SYSTEM

Pergola trentina.

HARVEST PERIOD

End of August, beginning of September.

WINE-MAKING PROCESS

The grapes are harvested by hand and placed in small boxes. Then follows the soft pressing and fermentation at a controlled temperature (- 14 °C). After two months the lees are added to trigger the second fermentation. The long aging in bottle for 36 months on the lees completes the process.

DESCRIPTION

Straw yellow with golden reflections. The bouquet has elegant scents of bread crust and aromas of ripe fruit. The taste is dry, enveloping and elegantly expresses the typical freshness of Chardonnay in purity. It presents a fine and persistent perlage.

ANALYTICAL DATA

Alcohol (% Vol): 12,5.

SERVING TEMPERATURE

6-8° C.

PAIRING

Excellent as an aperitif and a perfect match with a menu based on fish, shellfish and white meats.



Società Agricola Villa Merighi srl

📍 Via Gaburri, 58
37060 San Giorgio in Salici
(Verona) - ITALIA

☎ T. + 39 045 7190039

✉ info@villamerighi.it
www.villamerighi.it

