



Pignoletto DOC Frizzante

DENOMINATION	PIGNOLETTO DOC
VARIETAL	Grechetto gentile 85% other grapes 15%
ALCOHOL LEVEL	12% vol.
AREA	Emilia-Romagna
SURFACE	Plain - Hills
ALTITUDE	0 - 200 m
SOIL TYPE	Calcareous and clay
PLANT DENSITY	6.000 vines per hectare
VITICULTURAL TECHNIQUE	Sylvoz, Double Guyot
HARVEST PERIOD	End of August, beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

The grapes to make this Pignoletto are both hand and machine harvested, followed by traditional destemming and pressing. The juice is fermented in 300 - 600 hl tanks at 16-19°C, followed by a second fermentation, which lasts for 15 days. The wine is then stored in stainless steel tanks for up to 3 months before bottling.

TASTING NOTES

Clear straw yellow in colour, with a greenish hue, Pignoletto DOC Frizzante is fresh and fruity, with the scent of golden apples. The wine is typically aromatic, delicate and smooth on the palate.

FOOD MATCHINGS

Pignoletto DOC Frizzante is delicious as an aperitif or with Italian cured meats and cheeses.

