



150 CENTOCINQUANTA

PIGNOLETTO

denominazione di origine controllata

VINO FRIZZANTE



Harvested by hand into crates, during the first decade of September. Soft pressing, cleaning of the must and temperature-controlled fermentation. Elevage on fine lees of the yeast for 60 days in stainless steel. Refermentation in autoclaves (pressurized tanks) with Charmat Method till an overpressure of 2,0bar.

GRAPES: Grechetto Gentile

PRODUCTION ZONE: Castelbolognese

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,00% Vol

RESIDUAL SUGAR: 10 g/l

CHARACTERISTICS: The grapes, Straw yellow with greenish nuances, intensely aromatic and harmonious but lively at the same time. Leaves a fresh, pleasant end note.

SERVING SUGGESTIONS: It pairs well with appetizers and ideally matches seafood starters, as well as delicate fish dishes, white meat, eggs and fresh cheeses

SERVING TEMPERATURE: 8-10°C