



VINO SPUMANTE DI QUALITÀ
BRUT



METODO CLASSICO



Pignoletto grapes are hand harvested when potential alcohol it's about 11,5% and the clusters whole pressed. The juice it's settles overnight then fermented at controlled temperature, most in stainlesssteel tank and 20-30% in neutral oak barrel. In springtime the wine it's blendend, noculated with selected yeast and bottled. Second fermentation occurs in bottle and the wine ages with lees for 18 to 30 months. After that time, the bottles are disgorged then topped and corked.

GRAPES: Grechetto Gentile

PRODUCTION ZONE: Castelbolognese

CONTENTS: 0,750 lt.

ALCOHOL CONTENT: 12,00% vol.

RESIDUAL SUGAR: 8 g/l

CHARACTERISTICS: Colour: straw yellow with green highlights. Nose: intense, complex and fine quality. with sensation of white flower as hawthorn, fresh fruit as green apple, fragrant as bread crust and mineral iodine note. Palate: this wine is a balanced product thanks to its characteristics: excellent freshness and sapidity, medium softness and the sensation of warmth not too strong.

SERVING SUGGESTIONS: As an aperitif, it helps to engage all the senses for the other dishes. Ideal with fish appetizers, raw fish, sushi, shellfishes, delicate pasta dishes, rice, fish in a salt crust, fresh and moderately mature cheese. It matches well also with tasty sauces, filled pasta and white meat.

SERVING TEMPERATURE: 6-8°C