



## Pignoletto Spumante Brut DOC

- Grapes:** 100% Pignoletto.
- Vineyard:** vines with a Guyot training system with high-density over 4,000 plants per hectare, with spurred cordon pruning, on fertile medium-textured soil in the province of Modena.
- Vinification:** the grapes, harvested in the first ten days of September, are pressed and then cooled with their skins at a temperature of 0-2°C (cryomaceration) for about 24-36 hours. The cold must is kept in separate tanks while awaiting selection of the best batches for the final cuvée. Second fermentation takes place in tanks for about 15-24 days, using the Charmat method, at a temperature of 12-14°C. The new fully sparkling wine is left to mature on its own lees for further months.
- Description:** pale straw yellow colour; creamy pure white mousse; refined and persistent perlage; aroma with hints of white flowers and jasmine; dry, mellow flavour with a persistent finish of floral sensations.
- Alcohol/Vol.:** 11%.
- Food pairing:** ideal as an aperitif, with risottos, tortellini (filled pasta) and fish-based dishes.
- Serving temperature:** cool 6-8°C.

