

Umberto Cavicchioli e F.

Antica Foresteria Blanc de Blancs Pignoletto D.O.C. Sparkling • Extra Dry

Cantina Cavicchioli has its origins far back in time. It all started from a piece of land, a vineyard with a farmhouse from where a man looked into the distance. Antica Foresteria (“old guesthouse”) is a homage to this story. This range of sparkling wines from Umberto Cavicchioli e Figli bears the name of a place of memories and aims to lead the winery towards the future, writing another successful chapter, also thanks to the elegant character and oenological quality of Blanc de Blancs Pignoletto DOC.

Grapes

Grechetto Gentile.

Origin

Vineyards in the eastern part of the province of Modena and in the neighbouring province of Bologna.

Vinification

The grapes are pressed and then left to cool at a low temperature for 24-36 hours in contact with the skins. After settling, the decanted must is transferred to a pressure steel tank for the fermentation and the *prise de mousse*. The wine is then aged on the lees for 12 weeks before bottling.

Tasting notes

COLOUR: bright straw yellow with greenish reflections; lively froth; fine and persistent perlage.

BOUQUET: delicate and enveloping, with a floral touch of jasmine and white flower and fruity tropical notes of mango and papaya.

FLAVOUR: pleasantly fresh, fine and elegant, soft with delicate notes of white pulp fruits and an enveloping, balanced finish.

Pairings

Enjoyable as an aperitif, it is perfect with small appetizers and hors-d'oeuvre made with vegetables and fresh or semi-mature cheeses. It pairs wonderfully with delicate risottos, white meats, oven-baked fish.



Alcohol
Content
11% vol



Residual
Sugar
14 g/L



Serving
Temperature
6-8° C



Size
75 cl