

Umberto Cavicchioli e F.

L'ANCESTRALE Pignoletto D.O.C. Semi-sparkling • Bottle-fermented

Bottle-fermented wines tell an ancient story of traditions and skills handed down through generations. This expertise provides today a unique, multi-faceted and consistently surprising tasting experience. Just as it happens with L'Ancestrale Pignoletto DOC from Umberto Cavicchioli e Figli. This semi-sparkling wine, made from Grechetto Gentile grapes, is the perfect blend of elegance and personality, offering both structure and delicacy. It speaks of a rich heritage with a distinctly contemporary flair.

Grapes

Grechetto Gentile.

Origin

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

Vinification

In the process of bottle fermentation, yeast, thriving in an environment with a constant temperature of 15-17°C, consumes the natural sugars, creating an increase in bottle pressure up to approximately 2.5 atmospheres.

Tasting notes

COLOUR: straw yellow with varying intensity degrees.

BOUQUET: prominent fruity notes of apple and ripe apricot are complemented by a hint of bread crust due to the natural yeasts present in the bottle.

FLAVOUR: wine with a multi-faceted, elegant structure, that stands out for its natural freshness and for a fruity aftertaste typical of this grape variety.

Pairings

Perfect for pairing with first courses featuring light sauces, with seafood-based recipes (either stewed or marinated) and with roasted or grilled white meats.



Alcohol
Content
11% vol



Residual
Sugar
8 g/L



Serving
Temperature
8-10° C



Size
75 cl