

Pignoletto Frizzante Secco

D.O.C.



Pignoletto D.O.C.

Grape production area:

The finest wine-producing areas of the Provinces of Modena and Bologna.

Grapes:

Single-variety. Grechetto gentile.

Vinification:

White cold vinification.

Prise de mousse:

Long natural fermentation by the Charmat-Martinotti method at low temperature.

Appearance and organoleptic characteristics:

Sparkling, pale yellow in colour, typical fresh, floral fragrance, light-bodied with a characteristic, slightly bitter aftertaste.

Alcoholic strength:

11.50°

Food pairing and serving:

Fresh and light, it is excellent as an aperitif; good with all delicately flavoured foods and ideal with fish dishes.

Serving temperature 8° - 10°C



DAL 1907

CANTINA DI
S. CROCE