

100 Vendemmie Bianco Pignoletto Spumante Brut

D.O.P.

LIMITED PRODUCTION

Spumanti

Grape production area:

This is a wine with a new connection with territory and tradition. Grapes are grown in vineyards in the province of Modena near Santa Croce Winery.

Grapes:

90% Grechetto Gentile
10% other grapes

Vinification:

Grapes are softly crushed.
First fermentation at low temperature.

Prise de mousse:

Second fermentation with long Charmat method at controlled temperature. Wine rests on fermentation lees during the aging process.

Appearance and sensory characteristics:

This wine has a young personality, elegant-looking, with persistent perlage and brilliant straw yellow color, the bouquet is characterized by hints of white flowers, armonic and fresh taste.

Alcoholic strenght: 11,50°

Food pairing and serving:

Sparkling wine throughout the meal. The combination goes from the appetizers to main courses, from white meat to fish dishes.

Serving temperature 6° - 8°C



DAL 1907

CANTINA DI
S. CROCE

Historia Hominum et eorum terrae

