Tenimenti di Veglia

# Vino spumante Pignoletto DOC Emilia-Romagna extra dry




**TYPE OF WINE**

Sparkling wine Pignoletto DOC extra dry

**MAIN GRAPES**

Pignoletto and other admitted grape varieties

**PRODUCTION AREA**

Grapes coming from the hilly areas of the Region Emilia-Romagna (Central Italy) in particular in the Provinces of Modena, Ravenna and Bologna.

**SOILS**

Alluvial soils, of average consistency, clayey-calcareous, average overall fertility and not too much schistose.

**HARVEST**

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

**Vinification**

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

**COLOUR**

Intense and brilliant straw yellow with greenish hints. Fine and persistent perlage.

**BOUQUET**

Delicate bouquet, fresh, slightly acidulous and citric, with note of pear and peach and floral scents of lime.

**TASTE**

In the mouth is light and delicate, with a pleasant smoothness. Citrus notes, scents of pear and peach and a typical herby after taste.

**FOOD PAIRING**

Really appreciated as an aperitif or to accompany light appetizers, cold cuts or fresh cheeses. Ideal with first courses or pasta, fish dishes or white meats, better with not so much tasty or spicy dishes.

**SERVING SUGGESTION**

6-8°

[Flute ( 75 cl )], [11,5% vol]

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CONTRI
SPUMANTI S.P.A.

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