



Ca'dè monaci

## Vino frizzante Pignoletto DOC



### TYPE OF WINE

Semi sparkling wine 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

Well exposed, clayey and calcareous

### HARVEST

Depending on the climate situation of the vintage, harvest takes place between the end of August and the beginning of September, to reach the right maturity and therefore a good acidity.

### VINIFICATION

Soft pressing and fermentation in stainless steel tanks at low controlled temperature in order to maintain the typical aromas of the grape variety and obtain a basic wine rich in acidity and aromas.

The second fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel pressure-tanks at controlled temperature and pressure.

### COLOUR

Straw yellow with lively green hints, brilliant. Fine and light perlage.

### BOUQUET

Delicate, fresh and slightly aromatic bouquet, hints of ripe fruits, with notes of pear and peach.

### TASTE

In the mouth is dry, with light herby notes and hints of green apple.

### FOOD PAIRING

Nice as an aperitif. Can be combined to many kind of dishes. Particularly fit to appetizers and cold cuts, fish dishes and white meats.

### SERVING SUGGESTION

5-6°C

[Cuvée Carla ( 75 cl )], [11% vol]

