# 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]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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