



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]

