



PIGNOLETTO
DENOMINAZIONE DI ORIGINE CONTROLLATA
frizzante



Ancestral method - Re-fermented in the bottle. Each bottle will be different from the other due to the effect of the yeast

APPELLATION: *Pignoletto DOC Frizzante*

GRAPE VARIETY: *100% Grechetto Gentile*

PRODUCTION AREA: *Near by Romagna hillside*

CAPACITY: *0,750 lt.*

VOLUME: *11% vol.*

RESIDUAL SUGAR: *0,19 g/l*

TASTING NOTE: *White, yellow with opalescent reflections. Fresh fruity, with hints of spice. Dry, fruity and harmonious*

SERVING TEMPERATURE: *8-10°C.*

CONSERVATION MODE: *Store at room temperature and protected from light*