



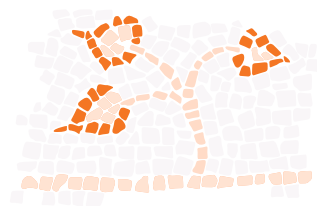
# GALASSI

## PIGNOLETTO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
VINO FRIZZANTE



DAL MOSAICO  
"IL TRIONFO DI DIONISO"



*Grape pressing, juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C.*

*The wine is then filtered and then isobaric bottled.*

**APPELLATION:** Pignoletto Rubicone Sparkling IGT

**GRAPE VARIETY:** Pignoletto 100%

**PRODUCTION AREA:** Romagna hillside

**CAPACITY:** 0,750 lt.

**VOLUME:** 11,50% vol.

**RESIDUAL SUGAR:** 10 g/l.

**TASTING NOTE:** Wine with a straw-yellow colour with greenish reflections. Intense and harmonic perfume with rose sensations. Soft taste, full-bodied and slightly fruity.

**SERVING SUGGESTION:** Excellent as an aperitif. Goes well with starters, first courses, white emats, fish and fresh cheeses.

**SERVING TEMPERATURE:** 8-10°C.