



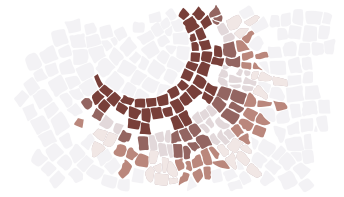
GALASSI

PIGNOLETTO

DENOMINAZIONE DI ORIGINE CONTROLLATA
CUVÉE BRUT



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: Vino Spumante Pignoletto
DOC Cuvée Brut

GRAPE VARIETY: Pignoletto 100%

PRODUCTION AREA: Romagna hillside

CAPACITY: 0,750 lt.

VOLUME: 12% vol.

RESIDUAL SUGAR: 10 g/l.

TASTING NOTE: It has a fine perlage and a floral bouquet.

SERVING SUGGESTION: Perfect as aperitif, with starters, fish first courses and fresh cheeses.

SERVING TEMPERATURE: 8-10°C.