



ROMANDIOLA
ANTICHE TERRE



Pignoletto

denominazione di origine controllata

COLLI D'IMOLA
FRIZZANTE



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.

GRAPES: Grechetto Gentile

PRODUCTION ZONE: Hill area of Romagna

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,50% Vol.

RESIDUAL SUGAR: 10.30 g/l

CHARACTERISTICS: Wine with a straw-yellow colour with greenish shades. Intense and harmonic scent with hints of rose. Soft taste, strong and slightly fruity. Excellent as an aperitif.

SERVING SUGGESTIONS: Goes well with starters, first courses, white meats, fish and fresh cheeses

SERVING TEMPERATURE: 8-10°C