



**ROMANDIOLA**  
ANTICHE TERRE



**Pignoletto**

denominazione di origine controllata

**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:** Pignoletto

**PRODUCTION ZONE:** Hill area of Romagna

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 11,50% Vol.

**RESIDUAL SUGAR:** 7 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:** 10-12 °C