



**ROMANDIOLA**  
ANTICHE TERRE



**Pignoletto**

denominazione di origine controllata

**SPUMANTE**

**CUVÉE BRUT**



*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:** 12,00% Vol.

**RESIDUAL SUGAR:** 10.40 g/l

**CHARACTERISTICS:** Sparkling wine obtained through Charmat Method, shows a fine and persistent perlage. The colour is a pale straw-yellow, the bouquet is intense, floral with notes of fruit, apples and apricot. Taste is harmonic, soft and enhanced by the delicate perlage.

**SERVING SUGGESTIONS:** Suggested as an aperitif along with starters, first courses, roasted white meats and fresh cheeses.

**SERVING TEMPERATURE:** 8-10°C