

TIZZANO



The richness of flavors and aromas that this grape variety creates in the hills surrounding Bologna take shape in a wine whose elegance and complexity are declined in intriguing ways.

Pignoletto Superiore



GRAPE VARIETY

Grechetto Gentile (Pignoletto)



PRODUCTION AREA

Colli Bolognesi, Colline Marconiane microzone



EXPOSURE

Southeast



AVERAGE ALTITUDE

250m above s.l.



AREA

Hill



SOIL COMPOSITION

Medium mixture, tending to calcareous



GRAPEVINE DENSITY

2500 ceppi per Ha



GRAPE YIELD PER HA

QI 80



VINE TRAINING

Spur pruned.



PRUNING

Winter manual and in summer, if necessary, cluster thinning.



GRAPE HARVEST

Mechanical after careful examination of the aging index.



VINIFICATION

Grapes are crushed and destemmed. The must is separated from the solid parts by soft pressing and, after cold natural settling, it starts its alcoholic fermentation at a controlled temperature of 16/18 ° C. This is followed by a 7 months aging on the fine fermentation lees, where the wine gains aromatic complexity and volume.



BOTTLE AGING

At least 2 months



ALCOHOL CONTENT

13,00 %



ORGANOLEPTICS CHARACTERISTICS

The wine has a brilliant straw yellow color; on the nose it has a touch of elderflower and fresh grass; in the mouth it strikes for its elegant and heavy body and the long persistence.



PAIRING

Excellent with first courses based on asparagus, mushrooms and truffles, white meats, fish and semi-hard cheeses.



SERVING TEMPERATURE

11/13° C

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