

# Pignoletto DOC

## Tasting Notes

The extreme versatility of the vine acquired in the symbiosis with the hilly territory of Bologna is demonstrated by the different possibilities of winemaking. The soft pressing of the whole grapes follows the fermentation of the must at controlled temperature obtaining a refined white wine with a beautiful straw yellow color with greenish reflections; to the nose reveals a delicate, fresh, slightly aromatic smell that evolves towards ripe fruit (pear, peach and exotic fruits). Pignoletto is always an excellent wine for any meal, characterized by some predilections depending on the various types: particularly recommended as an aperitif, with appetizers in general and in particular with the typical cresentine accompanied by mixed salami, can accompany with great enthusiasm fish, white meats and fresh cheese



## Characteristics

The vinification is made into steel tanks at controlled temperature. Then the wine is bottled. Normally it's a young wine same years or one year before.

## BASIC INFORMATION

**Product Name:** Pignoletto DOC

**Vine Type:** Grechetto Gentile

**Denomination:** DOC

**Color:** Straw Yellow

**Country / Region:** Italy, Emilia Romagna

**Alcohol%:** 12