



## PIGNOLETTO D.O.C.

### ***SPECIFIC FEATURES***

***DENOMINATION:***

PIGNOLETTO D.O.C. CASTELVETRO DI MODENA.

***KIND OF VARIETY:***

OF A STRAW-YELLOW COLOUR WITH GREENISH EFFECT

***TASTE AND FRAGRANCE:***

IT HAS A COOL AND ENCHANTING TASTE WITH A SLIGHTLY BITTER END, AND IT HAS A FRUITY FRAGRANCE.

***GRAPES VARIETY:***

PIGNOLETTO, GRAPES COME FROM CASTELVETRO OF MODENA HILLS, MONTE MAGICO ESTATE.

***GRAPES HARVEST:***

MIDDLE/END OF SEPTEMBER.

***BOTTLES PER BOX:***

N. 6.

***BOTTLES:***

750 ML.

### ***ANALYTIC INFORMATION***

***ALCHOL CONTENT:***

11% VOL.

### ***INFORMATIONS***

***SERVICE TEMPERATURE:***

RECOMMENDED BETWEEN 8°C AND 10°C.

***SUGGESTED COMBINATION:***

IT IS GOOD AS APERITIF ACCORDING TO ITS SPARKLING FEATURE.

IT IS GOOD WITH WHITE MEAT AND FISH-DISHES.

***DESCRIPTION:***

DRY SPARKLING WINE, CONTROLLED DENOMINATION OF ORIGIN. IT COMES FROM CAREFULLY SELECTED GRAPES AND IT HAS THREE-MONTHS-BOTTLING. IT CONTAINS SULPHITES.

