

EUPORJA

PIGNOLETTO SPARKLING DOC



AWARDS



Grape variety: 100% Grechetto Gentile

Analytical data: dry white sparkling wine

Alcohol volume: 12,5% vol.

Production area: Imola hills and valley

Soil: medium mix, limestone and clay

Altitude: 295/328 ft. a.s.l.

Max grape production: 13 tons/hectare

Crushing: the bunches are picked only by hand towards the end of August/first days of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet. The wine undergoes a natural fermentation by the Charmat Method.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: straw yellow with greenish.

Bouquet: delicate and harmonious, slightly fruity.

Taste: dry, harmonious, slightly fruity and crisp with good acidity and persistence.

Wine maker's opinion: a wine for all occasion as appetizers or at meals. Perfect with canapés, light main courses, fish and light meats or cheeses.

Serve at: 8-10 °C