



BRAND

Pignoletto

WINE

I.G.T.

APPELLATION

Indicazione Geografica Tipica

Emilia Romagna

REGION



GRAPES

Pignoletto

COLOR



Straw yellow with greenish reflections

TASTE



Semi-sparkling

Dry

ALCOHOL  
CONTENT

11,5%

SUGAR  
CONTENT

3 - 4 g/l

CONT. NET.

0,75 l

BOUQUET

Notes of fruit (white peach, pineapple and grapefruit), of spices (ginger and white pepper) and flowers (jasmine, wisteria and chamomile)

FLAVOUR

Delicate, fresh and savory, with hints of almond and citrus fruits

FOOD PAIRINGS

Ideal as aperitif, perfect with cold cuts and young cheeses

SERVING  
TEMPERATURE

10 - 12 °C

CURIOSITY

Pignoletto is known to be one of the symbols of Emilia Romagna, or even the Emilian wine par excellence.

According to some, the name comes from the shape of the grape, recalling a small pinecone; according to others comes from "pino lieto" which would mean "not too sweet", or the adjective "pignole" that in Italian means "picky" due to the fact that this type of grape was considered not suitable for wine production.



#### PACKING DETAILS

BOTT/CASE	6
CASE GROSS WEIGHT	8,7 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	80
BOTT/PALLET	480
PALLET GROSS WEIGHT	717 KG