

BRAND

**Pignoletto**

APPELLATION

D.O.C.

REGION

Emilia-Romagna



COLOR



Straw yellow

TASTE



Semi-sparkling

Dry

ALCOHOL  
CONTENT

11 %

SUGAR CONTENT

12 g/l

CONT. NET.

0,75 l

BOUQUET

Fruity, spicy and floral notes

FLAVOUR

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

FOOD PAIRINGS

Ideal as aperitif and to be served with cured meats and lightly aged cheeses

SERVING  
TEMPERATURE

10 - 12 °C

CURIOSITY

The name of this wine, according to some, derives from the shape of the grape, which resembles a small pine cone; according to others it derives from the wording "pino lieto" which would mean "little sweet", or from the adjective "pignole" since it was believed that this type of grape was not very suitable for the production of wine.

**CONTAINS SULPHITES**

PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	7,4 KG
PALLET TYPE	EPAL 80x120
CASES/PALLET	125
BOTT/PALLET	750
PALLET GROSS WEIGHT	946 KG