

BRAND



WINE

Pignoletto

APPELLATION

I.G.T.
Indicazione Geografica Tipica

REGION



GRAPES

Pignoletto

COLOR

Straw yellow with greenish lights

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 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 is considered not suited for wine production.



PACKING DETAILS

BOTT/CASSA	6
PESO LORDO CASSA	7,4 KG
TIPO PALLET	EUR-EPAL 80x120
CASSE/PALLET	125
BOTT/PALLET	750
PESO LORDO PALLET	946 KG