



Cantina Formigine Pedemontana



FOR.MO.SA PIGNOLETTO **Pignoletto DOC Sparkling Brut**

PRODUCTION AREA: Modena province complete area and part of the Bologna province.

VINES: 100% Pignoletto. Obtained from our best selected grapes Pignoletto, manual harvest.

VINIFICATION: soft-pressing, immediate draining, cold fermentation without skin contact.

STORAGE: refrigerated stainless steel silos.

SECOND FERMENTATION: autoclaving (Charmat process) temperature controlled after 2 months on the yeasts.

BOTTLING: isobaric bottling, after sterile filtration at ambient temperature.

LONGEVITY: to be consumed preferably within 15 months after grape harvest in order to maintain its freshness. High temperature storage speeds up its ageing.

ALCOHOLIC CONTENT: 11,0%. Shows a sugar residue of around 8 g per liter.

PRODUCTIVITY: around 150 Hl/hectare.

RELEASE DATE: january.

NR. OF BOTTLES PRODUCED: 10.000

PACKAGING: Collio bottle green, 750 ml; sparkling wine cork; 6 bottles cases.

ORGANOLEPTIC FEATURES

COLOUR: light pale yellow with green nuances.

FRAGRANCE: agreeable white fruit hint, soft and distinct.

TASTE: sparkling, light bodied and persistent, fresh and round.

SERVING TEMPERATURE: 8-10°C.

ADVICE: suitable for appetizer, but also for meal with fish and main courses.

CANTINA FORMIGINE PEDEMONTANA S.a.c.

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