

# "7Note" Spumante Pignoletto Modena DOC



## Specifications

### Denomination

<b>Kind of variety</b>	Pale straw yellow color, crystalline with a fine and persistent perlage.
<b>Sapore</b>	Lively and fresh taste, slightly bitter in the end.
<b>Profumo</b>	Delicate and fragrant perfume of flowers and fruits.
<b>Grapes variety</b>	Selected Pignoletto.
<b>Harvest method</b>	end of september.
<b>Vinification</b>	Soft pressing of the grapes and cold maceration at 10° C for 5 hours. Charmat method with a 90 days fermentation on yeasts.
<b>Bottles per box</b>	6

## Analytic info

<b>Alcohol content</b>	12% vol
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## Information

<b>Service temperature</b>	Serve at 8/10° C
<b>Suggested food matching</b>	Perfect aperitif, it goes along smoothly with starters and fish dishes and white meat.  Pale straw yellow color with a fine and persistent perlage. Delicate and fragrant perfume of flowers and fruits. Lively and fresh taste, slightly bitter in the end. Perfect aperitif, it goes along smoothly with starters and fish dishes and white meat.
<b>Description</b>	

