

"7Note" Spumante Pignoletto Modena DOC



Specifications

Denomination

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

Analytic info

Alcohol content	12% vol
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Information

Service temperature	Serve at 8/10° C
Suggested food matching	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.
Description	

