



“VECCHIA MODENA” PIGNOLETTO

Appellation:	Pignoletto D.O.C. Modena - Extra Dry Sparkling Wine
Region:	Emilia Romagna
Producer:	<p>CHIARLI is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860.</p> <p>Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.</p>
Characteristics:	Light, straw-yellow colour, dry, round taste and slightly aromatic bouquet. Fine and lasting froth.
Alcohol content:	11% vol.
Grape Variety:	Pignoletto
Vinification:	Soft pressing at a controlled temperature with whole or destemmed grapes, with selected yeasts added. Second fermentation ('Pris de Mousse') in 'cuve close'.
Serving Temperature:	Cool (8°-10° C.)
Accompaniments:	Aperitifs, starters, white meats and fish-based dishes.
Distributed by:	CHIARLI - Tel.059.3163311 Fax 059.310868 Email: export@chiarli.it