



Pignoletto DOC Modena

Appellation:	Pignoletto DOC Modena Frizzante
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of typical wines from Emilia-Romagna. The Company was founded in 1860. <i>'Cleto Chiarli Tenute Agricole'</i> produces quality wines obtained from a selection of the best grapes, which are harvested from over 100 hectares (247 acres) of vineyards owned by Chiarli and from the most typical areas for the production of DOC wines in Emilia-Romagna.
Characteristics:	Straw-yellow colour, dry and round taste and slightly spiced bouquet. Lightly sparkling.
Alcohol content:	10,5% vol.
Grape Variety:	Pignoletto
Vinification:	12-hour long maceration of 20% of the grapes. Remaining 80%: soft pressing of whole stalkless grapes, at a controlled temperature (16° C.) with an addition of selected yeasts. Second fermentation ('Pris de Mousse') in "cuve close".
Serving Temperature:	Cool (8°-10° C.)
Accompaniments:	Aperitifs, white meats and fish-based dishes.
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