



“PIGNOLETTO FRIZZANTE DOC”

Appellation:	Pignoletto DOC
Region:	Emilia Romagna
Producer:	<p>CHIARLI 1860 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:	Straw-yellow colour, dry and round taste and slightly spiced bouquet. Lightly sparkling.
Alcohol content:	11% vol.
Grape Variety:	Grechetto Gentile
Vinification:	12-hour long maceration of 20% of the grapes. Remaining 80%: soft pressing of whole or stalk-less grapes, at a controlled temperature (16° C.) with an addition of selected yeasts. Second fermentation (‘Pris de Mousse’) in “cuve close”.
Serving Temperature:	Cool (10°-12° C)
Accompaniments:	Aperitifs, white meats and fish-based dishes.
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