

## DIONJSO

PIGNOLETTO FERMO DOC



### AWARDS



SILVER  
89/100 POINTS  
USA WINE  
RATINGS 2020



BRONZE  
88/100 POINTS  
DECANTER WORLD  
WINE AWARDS 2019



INTERNATIONAL  
WINE CHALLENGE  
2020: COMMENDED



83/100 POINTS  
I VINI DI  
VERONELLI 2020

**Grape variety:** 100% Grechetto Gentile.

**Analytical data:** dry white wine.

**Alcohol volume:** 12,5% vol.

**Production area:** Imola hills and surroundings.

**Soil:** medium mix, limestone and clay.

**Altitude:** 295/328 ft. a.s.l.

**Max grape production:** 13 tons/hectare.

**Crushing:** the bunches are picked only by hand towards the end of August/beginning of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet.

**Storage:** stainless steel tanks.

### ORGANOLEPTIC PROPERTIES

**Color:** straw yellow with hints of green.

**Bouquet:** delicate and harmonious, slightly flowered and fruity with notes of citrus and hawthorn.

**Taste:** dry, harmonious, slightly fruity and crisp with good acidity and persistence.

**Wine maker's opinion:** the perfect choice for appetizers, light meals as well as shellfish and seafood dishes.

**Serve at:** 8-10 °C.