



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

PIGNOLETTO SPARKLING DOC



Grape variety: 100% Grechetto Gentile

Analytical data: dry white sparkling wine

Alcohol content: 11,5% vol.

Production area: hills around Imola and surrounding areas

Soil: medium texture, clay-limestone mix

Altitude: 100–130 m a.s.l.

Max yield/Ha.: 18 tons/ha.

Crushing and Fermentation: hand-harvested in late August to early September. After harvesting, the grapes are brought to the winery for gentle crushing. Through a temperature-controlled fermentation process in stainless steel tanks, the wine develops its full floral bouquet.

Storage: stainless steel tanks

ORGANOLEPTIC CHARACTERISTICS

Color: straw yellow with greenish reflections

Bouquet: delicate and harmonious, with light fruity notes

Taste: dry, balanced, and clean. slightly fruity, persistent, and fresh with acidity

Wine maker's opinion: perfect from aperitif to the end of the meal. Excellent with appetizers, light first courses or seafood dishes, white meats, and mild cheeses.

Serve at: 8–10° C

Origin: Product of Italy

Contains Sulphites