

“7 Note” Pignoletto Modena D.O.P.

Spumante Brut



SPECIFICATIONS

Denomination	Pignoletto Modena DOP
Kind of Variety	White dry sparkling – Spumante Brut
Grapes variety	Selected Pignoletto 100%
Production locality	Hills of Castelvetro (MO)
Altimetry	50 – 250 o.s.l.
Training system	Spurred cordon and Guyot
Harvest method	Handpicked late August, early September
Vinification	Soft pressing of the raw grapes and skin contact at 10° for 5 hours. The Charmat sparkling wine production process is used, with yeast fining for 90 days.
Bottles per case	6
Cases per pallet	105

ANALYTIC INFO

Alcohol content	% vol 12,00
Total acidity	g/L 7,00
Dry extract	g/L 12,00

INFORMATION

Service temperature	8 – 10°C
Suggested food matching	Excellent as an aperitif, perfect with hors d'ouvres and with fish dishes, vegetables and white meats. Also recommended for more tasty dishes.
Description	Pale straw yellow colour with a fine, consistent perlage. Delicate and fragrant with flowers and fruit. Sparkling, with a delightfully fresh and mellow body, it has a slightly bittersweet end note.



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