



# PIGNOLETTO OF MODENA

## D.O.C.

### ***SPECIFIC FEATURES***

***DENOMINATION:***

PIGNOLETTO DI MODENA D.O.C. FROM "MONTE MAGICO" ESTATE.

***KIND OF VARIETY:***

OF A STRAW-YELLOW COLOUR WITH GREENISH EFFECT.

***TASTE AND FRAGRANCE:***

IT HAS A COOL, FRUITY AND ENCHANTING TASTE WITH A SLIGHT BITTER AFTERTASTE. IT HAS A COOL, DELICATE AND SLIGHTLY AROMATIC SMELL.

***GRAPES VARIETY:***

PIGNOLETTO FROM CASTELVETRO OF MODENA HILLS, REALIZED WITH CAREFULLY SELECTED GRAPES.

***GRAPE HARVEST:***

IN THE MIDDLE OF SEPTEMBER

***BOTTLES PER BOX:***

N°6.

***BOTTLES:***

750 ML

### ***ANALYTIC INFORMATION***

***ALCOHOL CONTENT:***

12% VOL.

### ***INFORMATIONS***

***SERVICE TEMPERATURE:***

RECOMMENDED BETWEEN 8°C AND 10°C.

***SUGGESTED COMBINATION:***

IT'S PARTICULARLY RECOMMENDED FOR APERITIFS THANKS TO ITS SPARKLING VARIATION.

IT'S GOOD ALSO WITH FISH PLATES, WHITE MEAT AND FRESH CHEESES.

***DESCRIPTION:***

SPARKLING DRY WINE, PROTECTED ORIGIN DENOMINATION FROM CASTELVETRO HILLS. IT HAS A MINIMAL QUANTITY OF SULFITES, THREE-MONTHS-BOTTLING AND IT COMES FROM CAREFULLY SELECTED GRAPES.

