



## Pignoletto

**Vine:** pignoletto

**Denomination:** reno dop

**Growing system:** guyot

**Max. production:** 2 Kg per vine, 90 kg/he

**Chemical features:** alcohol: 12,5-13 % vol.

Sugar: 0-4 g/l.

Acidity: 6-6,5 g/l.

**Serving temperature:** 8°C

**Conservation:** keep in a cool and dry place, away from heat and light sources

**How to present it on wine list:** Pignoletto Reno DOP - Branchini

**Bottle:** 375 ml e 750 ml

**Vinification:** the grape-harvest is usually in the second week of September, when the right balance between sugar and acidity is reached, the grapes are then softly pressed and statically separated

Fermentation takes place in steel tanks at 12/14°C, the wine obtained is left on its yeasts till March, during this period the yeast is kept suspended in order to enrich the product. Bottling follows.