



Pignoletto Frizzante

Vine: pignoletto

Denomination: reno dop

Growing system: guyot

Max. production: 2-2,5 Kg per vine, 110-120 q.l/he

Chemical features: alcohol: 11-11,5 % vol.

Sugar: 8,5-11 g/l.

Acidity: 6 – 7 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 Frizzante - Branchini

Bottle: 750 ml

Vinification: the grape-harvest is usually in the first September week, when the right balance between sugar and acidity is reached, the grapes are then softly pressed and statically separated so to have a clear juice.

The first fermentation takes place in steel tanks at controlled temperature of 14/16 °C, the wine so obtained stays 2 months on the yeasts before the refermentation (prise de mousse) in autoclave. This process happens at 15°C by adding selected yeasts. There is a period of 15 days on yeasts before the bottling.