

PRA DI BOSSO PIGNOLETTO

APPELLATION: Pignoletto DOP
CATEGORY: White Dry Frizzante Wine
PRODUCTION AREA: Reggio Emilia - Modena
GRAPES: 100% Pignoletto
SOIL: clayey-calcareous
HARVEST: mid September

WINEMAKING: soft pressing of carefully selected grapes followed by temperature-controlled fermentation and refermentation in stainless steel tanks.

COLOR: straw yellow.

BOUQUET: white peach and pineapple aromas, citron and grapefruit aromas, hints of lily, white pepper and ginger

TASTE: medium-bodied wine, fruity, pleasantly fresh and savory

PAIRINGS: fried zucchini flowers, steamed trout

Serving temperature 6-8°C (43°-46°F)

Alcohol 11 %

Residual Sugar 10 g/l

Total Acidity 7.5

Ph 3.25

Bottle size 750 ml



Pra di Bosso