

Colli Bolognesi Pignoletto DOCG, sparkling

“Tenuta Monteveglio Pignoletto”



DENOMINATION

Colli Bolognesi Pignoletto DOCG, sparkling

VINEYARDS

Monteveglio (Bologna) – 125 m

SOIL

Medium-slope hillside soils with calcareous clay, slightly alkaline, derived mainly from clay-rich rocks.

GRAPE VARIETIES

100% Pignoletto

ALCOHOL CONTENT

11.5% vol.

TRAINING SYSTEM

Vertical Shoot Positioning.

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

20 years average age

YIELD

90 qt/ha

YEASTS

Selected

PRESSING

Soft membrane pressing

VINIFICATION

After maceration at 12°C for about 2 hours, the must is cold-clarified and then fermented with a single prise de mousse at controlled temperature, lasting approximately 30 days.

AGEING

In stainless steel autoclave, on the lees at low temperature after prise de mousse, with constant agitation.

ANALYTICAL DATA

Acidity: 6.5 g/l | Residual sugar: 10 g/l

ALLERGENS

Contains sulphites. Vegan product.