

Pignoletto DOC Modena, sparkling

“Tenuta Villa Cialdini Pignoletto”



DENOMINATION

Pignoletto DOC Modena, sparkling

VINEYARDS

Tenuta Cialdini (Castelvetro) – 90 m

SOIL

Clay soil made of alluvial sediments, with local lenses of coarse gravel

GRAPE VARIETIES

100% Pignoletto

ALCOHOL CONTENT

10.5% vol.

TRAINING SYSTEM

Vertical Shoot Positioning.

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

12 years average age

YIELD

90–120 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.