

Emilia-Romagna DOC Pignoletto VS Brut Vintage *“Villa Cialdini Pignoletto Brut”*



DENOMINATION

Emilia-Romagna DOC Pignoletto VS Brut Vintage

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

12% vol.

TRAINING SYSTEM

Geneva Double Curtain.

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

15 years average age (first planting in 1995)

YIELD

120-140 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: 7 g/l | Residual sugar: 12 g/l

ALLERGENS

Contains sulphites. Vegan product.