CLETO CHIARLI
Tenute Agricole

Pignoletto Sparkling Wine

"Modèn Blanc Brut"



DENOMINATION
Emilia-Romagna Modena DOC

VINEYARDS
Tenuta Cialdini (Castelvetro) – 90 m

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

GRAPE VARIETIES
100% Pignoletto

TRAINING SYSTEM
Vertical Shoot Positioning

YIELD
120 qt/ha

FARMING PRACTICES
Integrated pest management

VINEYARD AGE
12 years average age

PRESSING
Soft membrane pressing

YEASTS
Selected

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.

SENSORY PROFILE
A brilliant straw-yellow, enlivened by a fine, lively perlage. On the nose it opens on fragrant notes of green apple and pear, enriched by elegant hints of white flowers and delicate citrus. On the palate it is fresh, dry and dynamic, with a clean, linear close.

ALLERGENS
Contains sulphites. Vegan product.

ALCOHOL CONTENT
12% vol.

ANALYTICAL DATA
Acidity: 7 g/l | Residual sugar: 10 g/l