CLETO CHIARLI
Tenute Agricole

# Pignoletto VS Brut Vintage

## *"Villa Cialdini Pignoletto Brut"*




**DENOMINATION**
Emilia-Romagna DOC Modena

**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**
Geneva Double Curtain.

**YIELD**
120-140 qt/ha

**FARMING PRACTICES**
Integrated pest management

**VINEYARD AGE**
15 years average age (first planting in 1995)

**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 light, luminous straw-yellow colour, with an abundant foam that settles into a fine, persistent perlage. On the nose it is delicate and inviting, with aromatic notes of fresh white-fleshed fruit. On the palate it is clean, fresh and lively, with a vivacity that makes it easy to drink.

**ALLERGENS**
Contains sulphites. Vegan product.

**ALCOHOL CONTENT**
12% vol.

**ANALYTICAL DATA**
Acidity: 7 g/l | Residual sugar: 12 g/l