

# TIZZANO



The richness of flavors and aromas that this grape variety creates in the hills surrounding Bologna take shape in a wine whose elegance and complexity are declined in intriguing ways.

## Pignoletto Superiore



### GRAPE VARIETY

Grechetto Gentile (Pignoletto)



### PRODUCTION AREA

Colli Bolognesi, Colline Marconiane microzone



### EXPOSURE

Southeast



### AVERAGE ALTITUDE

250m above s.l.



### AREA

Hill



### SOIL COMPOSITION

Medium mixture, tending to calcareous



### GRAPEVINE DENSITY

2500 ceppi per Ha



### GRAPE YIELD PER HA

QI 80



### VINE TRAINING

Spur pruned.



### PRUNING

Winter manual and in summer, if necessary, cluster thinning.



### GRAPE HARVEST

Mechanical after careful examination of the aging index.



### VINIFICATION

Grapes are crushed and destemmed. The must is separated from the solid parts by soft pressing and, after cold natural settling, it starts its alcoholic fermentation at a controlled temperature of 16/18 ° C. This is followed by a 7 months aging on the fine fermentation lees, where the wine gains aromatic complexity and volume.



### BOTTLE AGING

At least 2 months



### ALCOHOL CONTENT

13,00 %



### ORGANOLEPTICS CHARACTERISTICS

The wine has a brilliant straw yellow color; on the nose it has a touch of elderflower and fresh grass; in the mouth it strikes for its elegant and heavy body and the long persistence.



### PAIRING

Excellent with first courses based on asparagus, mushrooms and truffles, white meats, fish and semi-hard cheeses.



### SERVING TEMPERATURE

11/13° C

Un'Azienda Agricola Visconti di Modrone

Tizzano Società Agricola S.r.l.

Via Marescalchi, 13 - 40033

Casalecchio di Reno (BO) - Italia

M | +39.346.9650288

P | +39.051.571208

[www.tizzano.it](http://www.tizzano.it) | [info@tizzano.it](mailto:info@tizzano.it)

