

TIZZANO

Pignoletto Frizzante



Wine whose strong character is forged to give pleasure to the nose and the palate.



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



GRAPEVINE DENSITY

2500 strains per Ha



GRAPE YIELD PER HA

QI 100



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 and fractional pressing. The pressing phase is decisive for preserving the fresh taste of the product, in particular, only the noblest fractions of must, obtained at the beginning of the pressing, are used for the production of Pignoletto Frizzante. After cold natural settling, the must starts its alcoholic fermentation at a controlled temperature of 15/16 ° C. Second fermentation in autoclave for 40 days with pressure up to 2.5 atmospheres.



BOTTLE AGING

At least 2 months



ALCOHOL CONTENT

11,50 %



ORGANOLEPTICS CHARACTERISTICS

Pleasantly fizzy, clear, light yellow with slight greenish glares and with fruity and delicate aromas. Fresh, dry, structured, quite soft, it has a faint and pleasing bitter aftertaste.



PAIRING

It pairs very well with typical Emilian starters, white meats and fish.



SERVICE TEMPERATURE

7/9° C

Un'Azienda Agricola Visconti di Modrone

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