



LA MANCINA

# PIGNOLETTO FRIZZANTE COLLI BOLOGNESI D.O.C.

*Grape variety:*

Grechetto Gentile (Pignoletto)

*Alcohol content:*

12% vol.

*Colour:*

Brilliant straw yellow

*Bouquet:*

Delicate and fruity to the nose

*Taste:*

Harmonic, pleasingly sparkling, slightly aromatic with typical aftertaste

*Drink temperature:*

10 °C

*Food matching:*

Nice as aperitif, very suited for appetizers, white meat or fish. Can be served with a wide range of dishes.

*Training method:*

Guyot and Cordon pruning

*Grape yields:*

70 quintals per hectare

*Plant density:*

4000 vines per hectare

*Period of harvest:*

Beginning September (hand picking)

*Soil:*

Calcareous clay hills (250m. a.s.l.)

*Winemaking:*

Fermentation in stainless steel vats. 2-month Charmat method.