



LA MANCINA

TERRE DI MONTEBUDELLO CLASSICO PIGNOLETTO COLLI BOLOGNESI D.O.C.G.

Grape variety:

Grechetto Gentile (Pignoletto)

Alcohol content:

13,5% vol.

Colour:

Deep straw yellow

Bouquet:

Delicate scent with fruity notes

Taste:

Harmonic and lingering palate with typical aftertaste

Drink temperature:

14 °C

Food matching:

Suited with chicken, fish, white meats as well as baked vegetables.

Training method:

Guyot

Grape yields:

50 quintals per hectare

Plant density:

3000 vines per hectare

Period of harvest:

September (hand picking)

Soil:

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

Winemaking:

Soft pressing then fermentation in stainless steel vats. Malolactic fermentation also performed. Up to 10 months on the lees, then in bottle for few months before selling.