



TALEA PIGNOLETTO Riserva

<i>Grape variety:</i>	Pignoletto
<i>Alcohol content:</i>	14% vol.
<i>Colour:</i>	Deep yellow with golden hues
<i>Bouquet:</i>	Delicate scent with citrus notes.
<i>Taste:</i>	Harmonic and elegant palate.
<i>Drink temperature:</i>	16 °C
<i>Food matching:</i>	Suited with white meats, fish and seafood as well as baked vegetables.
<i>Training method:</i>	Guyot
<i>Grape yields:</i>	50 quintals per hectare
<i>Plant density:</i>	3000 vines per hectare
<i>Period of harvest:</i>	September (hand picking)
<i>Soil:</i>	Calcareous clay hills (250m. a.s.l.)
<i>Winemaking:</i>	Soft pressing then fermentation in stainless steel vats. Malolactic fermentation also performed. Up to 10 months on the lees, then partly aged in 5 HL French oak barrels for up to 4 years. In bottle for few months before selling.