



Rifermentato 12 mesi

## Colli Bolognesi Pignoletto Frizzante DOCG

*Second fermentation takes in to the bottle*

### TASTE DESCRIPTION

Dark Yellow with gold int, structure and dry. Unusual fizzy wine that remember you a classic method.

### NOSE

Yeaty, dry fryutis, bakery memories of bread stick, full ripe stone-fruits like apricot, pear. Camomille and dry flowers.

### PALATE

Dry, bubbles are medium and persistent, the finish is long and pleasant

### QUOTE

*Hit you with the brillant crispy note, clean and yeasty and full ripe stone fruits. Rustic and balanced is the strength of this sip, together with freshness and a savoury persistent taste.*

*Le 100 migliori bollicine d'Italia - Slow Food Editore*

### FOOD PAIRING

*Milky soft cheses, deep fried "bolognese" fritto misto, rolled pork belly, tortellini served with cream, Japanese Sushi e Ramen.*

**AZIENDA AGRICOLA ALESSANDRO FEDRIZZI**

CASTELLO DI SERRAVALLE - VALSAMOGGIA - BOLOGNA - EMILIA-ROMAGNA  
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Technical Information Sheet

## Colli Bolognesi Pignoletto Frizzante DOCG

GRAPE VARIETY	100% GRECHETTO GENTILE
VINEYARD REGION	VALSAMOGGIA AND ZOLA PREDOSA BOLOGNA HILLS - EMILIA ROMAGNA
SOIL	BLUE CLAY, MARLY CLAYS AND SILT
VINE TRAINING SYSTEM	SINGLE AND DOUBLE CORDON
GRAPES PRODUCTION / HA	90 QUINTALS
HARVESTING TIME & METHOD	BETWEEN HALF AND END OF AUGUST, DE-STAMMING, SOFT PRESS AND FERMENTATION WITH SELECTED YEAST IN STAINLESS-STILL TANKS.
MATURATION	SECOND FERMENTATION TAKES IN TO THE BOTTLE, AND THE WINE REST MINIMUM TWELVE MONTHS IN CONTACT WITH THE YEASTS. DEGORGED AND RE-CORKED
BOTTLE & SIZE	CHAMPENOISE - 0,75 L BOTTLE
CLOSURE SYSTEM	AGGLOMERATED NATURAL CORK
SERVICE TEMPERATURE	6-8 °C 42-46 °F

## WINE ANALYSIS

ALCOHOL	12,5 % VOL
SUGARS	0,10 GR/L
ACIDITY	5,51 GR/L
BAR PRESSURE	2.44 ATM
DRY EXTRACT	21.4 GR/L
TOTAL SULPHUR DIOXIDE	62 MG/L
VINTAGE	WITHOUT VINTAGE

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