

Pignoletto Superiore

Colli Bolognesi Pignoletto Superiore DOCG

Single vineyard wine



TASTING NOTES

Golden yellow color, clear to the glass, with a some particles in suspension. Full body white wine with a complex finish.

NOSE

Fresh apple and pear first, accompanied by a balsamic note of rosemary, sage, mint and thyme. Yellow peach and a citrus note are the final scents

TASTE

Full-bodied, warm, pleasantly alcoholic. Dry and persistent.

QUOTE

It presents clear fruity notes with slight vegetal hints, and is persuasive and incisive on the palate, dry drinking and long finish. It has hinted exotic fruit, and is direct in its elegance. (2017)

Slow Wine Guide 19 - Top Wine

Abbinamento

Young Parmigiano Reggiano, tagliatelle alla romagnola with butter and prosciutto, roasted guinea-fowl. Curry Chicken, Shellfish, baked turbot with vegetables

AZIENDA AGRICOLA ALESSANDRO FEDRIZZI

CASTELLO DI SERRAVALLE - VALSAMOGGIA - BOLOGNA - EMILIA-ROMAGNA
ITALIA - WWW.FEDRIZZIVINI.COM - INFO@FEDRIZZIVINI.COM

Colli Bolognesi Pignoletto Superiore DOCG

GRAPE VARIETY	100% GRECHETTO GENTILE
VINEYARD	CASTELLO DI SERRAVALLE FROM A 1982 VINES
SOIL	BLUE CLAY, MARLY CLAYS AND SILT
VINE TRAINING SYSTEM	SINGLE CORDON
GRAPES PRODUCTION / HA	90 QUINTALS
HARVESTING TIME & METHOD	LAST GRAPES HARVESTED BY HAND, USUALLY IN MID-SEPTEMBER. LAST WHITE GRAPES HARVESTED EACH YEAR AT FULL RIPENESS. WHOLE-GRAPE PRESSING
MATURATION	TEMPERATURE-CONTROLLED FERMENTATION IN STEEL TANKS. THE WINE RESTS UNTIL BOTTLING AFTER SPRING.
BOTTLE & SIZE	LIGHT BORDEAUX BOTTLE - 0,75 L
CLOSURE SYSTEM	SUGAR CAN BIODEGRADABLE
SERVICE TEMPERATURE	10-12 °C 50-53,5 °F

WINE ANALYSIS

ALCOHOL	13,5 % VOL
SUGARS	0,50 GR/L
ACIDITY	5,48 GR/L
DRY EXTRACT	18,3 GR/L
TOTAL SULPHUR DIOXIDE	70 MG/L
VINTAGE	2021

AZIENDA AGRICOLA ALESSANDRO FEDRIZZI

CASTELLO DI SERRAVALLE - VALSAMOGGIA - BOLOGNA - EMILIA-ROMAGNA
ITALIA - WWW.FEDRIZZIVINI.COM - INFO@FEDRIZZIVINI.COM