



Terrarossa wines are produced on the hills between Bologna and Modena, as part of the ancient and prestigious Italian wine-producing tradition.

SUPERIOR PIGNOLETTO

DOCG

'Pignoletto' is an historical indigenous wine variety from Colli Bolognesi area, with a growing great potential in the last years. A more severe Product Specification with lower yields per hectare and a more rigorous winemaking in cellar have allowed this wine to get the DOCG appellation, the first assigned to the Colli Bolognesi area. Fresh breath, wide and fruity, with the scent of the golden apple, the pomegranate and, just lighter, the hazelnut and the almond.

Grape Variety

100% Grechetto Gentile.

Production Area

D.O.C.G. Colli Bolognesi (Bologna, Italy). This special denomination is reserved to those wines which come from more selected vineyards with lower production yields and it is recognizable by the official state adhesive stripe stuck around the bottle's neck.

Vineyards

Owned vineyards with vine training system made by spurred cordon on sandy clay soil origin. The average yield per hectare is about 8 tons.

Winemaking and ageing process

Winemade in total pureness (monovitigno) from grape juice of first soft pressing only and controlled temperature fermentation without the skins ('in bianco') inside steel tanks; ripening on the lees for about 6 months with repeated batonnages in the last three, final refining in bottle for other 30-60 days.

Characteristics

Colour: clear straw yellow with greenish tints

Bouquet: fresh breath, wide and fruity, with the scent of the golden apple, the pomegranate and, just lighter, the hazelnut and the almond

Palate: dry, largo and harmonic, very characteristic to its bitterish rear taste.

White wine of an extraordinary fineness; serve fresh, it is suggested with any dish.

Accompaniment

With starters, light first dishes, every white meat or fish based dish, vegetables or eggs.

Service temperature

9° - 11° C, the suggested glass is the 'goblet'.

Technical Notes Year 2019

Vineyard density: 3300 plants/hectare

Yield per stump: 3,4 kg

Total Acidity: 5,6 g/l

Total Sulphur Dioxide: 95 mg/l

Ageing potential: 18 - 24 months.

Yield per hectare: 7.6 tons

Alcohol Content: 13 %

Residual Sugars: 3,8 g/l

Total Dry Extracts: 23 g/l

Packaging details

1 case (6 bottles), 19 cases (1 layer), 114 cases (1 pallet).