

CHARACTERISTICS OF THE TERRITORY

GRAPES: 100% pure Grechetto gentle with manual harvest on our vineyards for over 40 years.

PRODUCTION AREA: Modena and Soliera (Emilia Romagna).

TYPE OF VINES TRAINING: Espalier.

SOIL: medium texture tending to silty.

HARVEST PERIOD: from 25th August to 10th September.

VINIFICATION

YIELD PER HECTARE: 170 quintals/hectare

VINIFICATION: soft pressing of the grapes, with fermentation at a controlled temperature.

SPUMA: refermentation in autoclave, Method Charmat, for about 30 days.

AGING: 30 days.

SPARKLING METHOD: the wine obtained it passes to fermentation in small autoclaves, to obtain, then, this sparkling wine with the Charmat method.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 10 grams/liter

STORAGE AND SERVICE

STORAGE: in a cool, distant place from light, with constant humidity.

IDEAL SERVING TEMPERATURE: 6-8 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: bright straw yellow with reflections greenish.

PERLAGE: persistent.

SPUMA: lively and persistent.

BOUQUET: characterized by hints of white flowers.

TASTE: wine with a young, elegant personality with a harmonious and fresh appearance.

SERVING SUGGESTIONS: versatile wine from the whole meal that ranges from aperitifs, to appetizers, to first and second courses of both white meat and fish, cheeses to finish with desserts.

LIMES

Pignoletto DOP, Brut wine, Charmat method, white produced in our vineyards.

It is one of our Top wines.

Wine with an ancient Latin name but with a very young personality and, at the same time, elegant.



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