

## MAPPA DI IMOLA

### PIGNOLETTO SPUMANTE



**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

#### TASTING NOTES



Straw yellow with bright golden reflections



Elegant with intriguing notes of damson plums and rosehip



Clean on the palate and pleasantly fresh, with vegetal and lightly bitter flavors



Scallops au gratin



10°C

#### TECHNICAL INFORMATION

**APPELLATION**  
Pignoletto Spumante Doc

**PRODUCTION AREA**  
Imola



85% GRECHETTO GENTILE  
15% CHARDONNAY

#### VINIFICATION

Cold vinification in stainless steel at a maximum of 13°C with selected yeasts

#### AGING

Second fermentation in autoclave for 1 month

#### HARVEST PERIOD

Mid-September

#### AVERAGE ALTITUDE OF VINEYARDS

100-150 m asl

#### SOIL TYPOLOGY

Medium texture clay in the initial hills of Imola

#### VINE TRAINING

Guyot and spurred cordon