



Pignoletto DOP Fermo

Straw-yellow color with greenish cast, delicate and typical smell. The flavor is dry and harmonious



Pignoletto DOP Colli d'Imola



Pignoletto



130 - 150 q.li per hectare



Castel S.Pietro T. hills (BO)



1 - 2 years



10 - 12° C



Cryomaceration of the marc and following thermo-conditioned white fermentation of the free-run must.



Straw-yellow color with greenish hues, delicate and typical smell. The flavor is dry and harmonious.



Great as an aperitif wine, it goes well with starters, fish dishes, light courses, and white meat.



0,75 liters

DALFUME
NOBILVINI