



Dea Spumante Pignoletto

Spumante extra dry 100% Pignoletto, perfect as an aperitivo wine or with starters, light courses, white meat and fish, and fresh cheese.



**Pignoletto Dop Colli d'Imola
Spumante Brut**



Pignoletto



150 - 180 q.li per hectare



Castel San Pietro Terme Hills



1 - 2 years



7 - 9° C



The grapes are stripped and crushed through the use of a soft press; the following step is the cold static sedimentation of the must. Fermentation happens at controlled temperature using selected yeasts. We collect the foam using the Charmat method in autoclave.



Straw-yellow color with bright green hues. Abundant foam with fine and persistent perlage. Intense aromas of flowers and white fruit. On the tongue, the wine is harmonious, slightly acidic, and intensely fruity.



Great for aperitivo; it is perfect with starters, light courses, white meat and fish dishes, and fresh cheese.



0,75 liters

DALFUME
NOBILVINI