



## PRODUCTION

### GRAPE VARIETIES

Pignoletto

### PRODUCTION AREA

Between the Secchia and Panaro rivers, in the municipalities of Bomporto and San Prospero, Modena province

### ALTITUDE AND EXPOSURE

Plain-level vineyards

### SOIL CHARACTERISTICS

Mixed soil, 70% sand and 30% clay

### TRAINING SYSTEM

Double curtain with spur-pruned cordon training

### HARVEST

Early September

### VINIFICATION

Alcoholic fermentation of only the first part of the free-run must takes place at a controlled temperature in small stainless steel tanks; this is followed by a secondary fermentation in the bottle with natural sugars and indigenous yeasts (Ancestral Method)

### ALCOHOL CONTENT AND RESIDUAL SUGAR

12,5% vol, 0 g/l

### ALLERGENS

Contains sulfites

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L  
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B



## ANCESTRALE | PIGNOLETTO DOC 2025



## TASTING NOTES

The perfume develops notes of fruit and white flowers. The foam is white and creamy, which accompanies the typical structure of Pignoletto. It has a veiled straw yellow color with green nuances. The sediment is the result of refermentation.

## TERROIR

Our Pignoletto grows in a strip of land enclosed between two rivers. Mainly sandy and very fertile, the soil allows this wine to have great freshness and salinity.

## NOTES

To ensure optimal preservation, the crown cap is used instead of the traditional cork, the same as for Classic Method aging. It is recommended to turn the bottle upside down for a few seconds before uncorking, to equally distribute the yeasts and enhance the peculiarity of the production method. Despite the propensity for immediate consumption, it can give great satisfaction even with long aging in the bottle.

