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Pignoletto Frizzante DOC BIO

Pignoletto DOC Frizzante



Format

75cl bottle



Type of Wine

Pignoletto DOC Frizzante



Zone

Imola (BO)



Grape varieties

100% Grechetto Gentile



To the eye

Straw yellow color with white hues



On the nose

Intense aroma, with fruity notes (white peach and pineapple) and aromatic notes of basil



On the palate

Lively and fresh structure

Full Name:	Pignoletto Frizzante
Designation:	Pignoletto DOC Frizzante
Grape variety:	100% Grechetto Gentile
Training System:	Spur-pruned cordon
Planting density:	3000 vines/hectare
Annual Production:	3,000 bottles
Alcohol Content:	13% ABV” (Alcohol by Volume)
Serving Temperature:	Optimal at 12 °C

*Contains Sulfites



Description

The Pignoletto Frizzante DOC BIO from Tenuta Franzona, originating from the hills of Imola, presents a straw yellow color with clear reflections. Its aromatic bouquet evokes hints of white peach, pineapple, and delicate notes of basil.



Soil and Vineyard Characteristics

The Grechetto Gentile vineyard of Tenuta Franzona, located on the hills of Imola in the Tre Monti area at 125 meters above sea level, benefits from primarily clayey soil, which offers an optimal balance between drainage and water retention, favoring vine growth. The north-south orientation of the vineyard maximizes exposure to the sun, crucial for the optimal ripening of the grapes. The local microclimate, combined with the mineral composition of the soil, contributes to the production of high-quality Grechetto Gentile grapes, essential for the creation of distinctive and fine wines.



Winemaking Method

The Pignoletto Frizzante DOC BIO from Tenuta Franzona is produced with Grechetto Gentile grapes. Fermentation takes place in stainless steel tanks at controlled temperature. The Charmat method ensures the sparkling process. After three months in the bottle, the wine retains freshness and effervescence.



Food Pairings

On the palate, the Pignoletto Frizzante DOC BIO from Tenuta Franzona stands out for its lively structure, making it ideal for toasts and convivial moments. Made from Grechetto Gentile grapes, it pairs beautifully with fish dishes, enhancing their flavors with its freshness and complexity. This sparkling wine represents an authentic example of the Emilia-Romagna winemaking tradition, suitable for a variety of occasions.