

Corte d'Aibo

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MONTEVEGLIO

MONTEFREDDO

Pignoletto
COLLI BOLOGNESI CLASSICO
Denominazione di Origine Controllata

General information

Position	<i>Hill south west of Bologna</i>
Size of vineyard	<i>16.00.00 hectares</i> <i>Wine obtained from organic grapes in compliance with the reg. CEE 2092/91.</i>
Ground, altitude and exposure	<i>Hills 200m above sea level, south west and east facing vineyards. Clay soil.</i>
Method of farming	<i>In rows 3 metres apart. 3300 plants per hectare</i>
Grapes	<i>100% Pignoletto .</i>
Yield per hectare	<i>6000 kgs per hectare</i> <i>3600 litres per hectare.</i>
Method and time of harvesting	<i>By hand, 4-th week in September.</i>
Winemaking	<i>White method, fermentation at controlled temperature after static clarification of the must.</i>
Organic characteristics	<i>Brilliant, straw yellow in colour with quite an intense and lasting bouquet typical of this grape. Palatable with a hint of bitter sweetness in the after taste</i>
Gastronomy	<i>Ideal with pasta and vegetable dishes, excellent with tortellini in broth, fish, white meat, and mild cheeses.</i>
Temperature	<i>Serve chilled at 10 °C.</i>
