

LA BATTAGLIOLA

PIGNOLETTO SPUMANTE



Vivid A straw yellow color with green tinges, this wine has pleasing light aromas of white and yellow flowers. The fine and persistent perlage amplifies the hints of pear and golden apple, typical aromas of the Pignoletto grown in Modena. The great balance between sweetness and freshness gives this wine its versatility and allows it to be a great match for an aperitif or perfectly suited for a whole meal. Sparkling.

Color: White

Grapes: 100% Pignoletto

Soil: Mainly gravel

Age of Vines: 13 Years old

Altitude: 200 m/above sea level

Aspect: North/South

Training System: Cordon spur pruning

Yield per Hl/Ha: 160 Hl/Ha

Fermentation: The grapes are gently pressed and fermented in Stainless Steel Tanks. Then the wine is refermented in Stainless Steel Autoclaves.

Aging: 4 Months on the fine lees

Production: 1,250 Cases

Sustainably Produced 😊

Represented by SoilAir Selection

[Seventy.com/labattagliolalpignoletto](https://seventy.com/labattagliolalpignoletto)