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### I AM BO PIGNOLETTO

**Grape Varietals:** 100% Pignoletto.

**Average age of the vines:** 15-20 years.

**Soil:** calcareous and deep.

**Harvest Period:** mid/end of September.

**Vinification:** the grapes undergo a traditional white wine fermentation at a controlled temperature. The wine then undergoes a second fermentation in order for the bubbles to form.

**Alcohol Content:** 11% by vol.

**Residual Sugar:** 10 grams per liter.

**Color:** straw yellow with green reflections.

**Aroma:** fruity and fragrant with notes of breadcrumbs, tropical fruit, and peach.

**Palate:** refreshing and enveloping; the bubbles are fine and persistent; it's a very pleasant, easy-to-drink wine with excellent persistenc.

**Food Suggestions:** white meat, seafood-based dishes, vegetable soups, and excellent as an aperitif.

**Serving Temperature:** 8-10 °C / 46-50 °F.

