



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.