

## Quintessenza Pignoletto Spumante

Emilia Romagna Doc Pignoletto Spumante



**Colour:** straw yellow with greenish highlights.  
**Bouquet:** intense and balanced, with a hint of rose.  
**Taste:** smooth, full-bodied and slightly fruity.

### Data sheet

**Bottle:** 0,75 l. cork  
**Classification:** Emilia Romagna Doc Pignoletto Spumante  
**Plant system:** "Cordone speronato"  
**Max. production per hectare:** kg. 21.000  
**Soil:** clayey soil  
**Sugar:** 8 g/l.  
**Total acidity:** 5,90 g/l. (average indicative value)  
**Volatile acidity:** 0,20 g/l. (average indicative value)

**Vintage:** NV  
**Alcoholic content:** 12% vol.  
**Serving temperature:** 10 - 12° C  
**Vines:** Grechetto Gentile  
**Ageing:** To be consumed while young within 1 or 2 years

### Pairing

**Traditional emilian cuisine**  
Erbazzone (spinach pie), marinated eel, chacuterias like mortadella, pancetta, salame felino.

**Italian cuisine**  
Piadina with fresh cheese and spinach or Parma ham, gnocchi alla sorrentina, pasqualina pie (with greens, eggs and parmesan cheese).

**International cuisine**  
NY bagel, moussaka, pad thai, baked feta cheese.

