



UMBERTO CESARI

COLLE BELVEDERE

PIGNOLETTO DOC - FRIZZANTE

GRAPES

100% Pignoletto

SOIL TYPE

Cleyey, partially stony.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

10 tons

VINIFICATION

Soft pressing and temperature-controlled fermentation at 16°C. Re-fermented in a temperature controlled high pressure fermenters (15-16°C) using specific strains of selected yeasts.

AGEING

Brief ageing on yeasts is required.

ALCOHOL CONTENT

12% vol.

AVAILABLE SIZE

0,750 l; 0,375.

SERVING TEMPERATURE

8 — 10 °C

COLOUR

Light straw yellow, with greenish highlights.

NOSE

A veritable symphony of floral and fruit essences, with a lovely touch of basil at the end.

TASTE

Crisp, intriguing, with fragrant almond and citrus, a wine with hint of wildness

MATCHING TO

Recommended as an aperitif wine and an all-course wine.

