

Technical sheet Pignoletto P

Protected designation of origin	Colli D'Imola DOC Pignoletto
City of production	Imola (Bologna)
Location	Piratello / Montecatone
Position of the vineyards	Hill
Cru vineyard selection	Monticino Rosso and Olmo's estate
Microclimate	Hilly, good temperature and the presence of sea breezes
Soil composition	Presence of clays more or less evolved (gray-brick, red opaque) and sands
Grape variety	Pignoletto
Training system	Spurred cordon
Vine density	5000 plants/hectares
Average age of vines	15 years
Average yield per hectare	80 ql. / hectares thanks to a good bunch thinning

Production characteristics

Harvest time	at the beginning of September
Harvest	Hand harvest in small casks, with careful selection of the grapes
Blend	100 % Pignoletto
Vinification	In steel tanks and then sur lie in French barrels only for small part of the mass
Fermentation	Steel tanks at controlled temperature
Temperature of fermentation	18° C
Malolactic fermentation	no
Wine classification	High quality DOC dry white wine
Output on the market	in the year after harvest on April
Alcohol content	12,50%
Bottle aging	2 months minimum before the release on the market
Aging potential	To be consumed within 3 years
Bottle	0,75 l.
Cork	Natural cork
Pack	12 bottles in cardboard box vertical

