



Gendinella - Pignoletto Superiore



Format

75cl bottle



Type of Wine

Still White Wine



Visual exam

Straw yellow color



Olfactory examination

Aromas of pineapple and green apple and pear



Gustatory examination

Good acidity and complexity with the classic bitter almond finish

Awards



Golden Star

Full name	Gendinella
Designation	Pignoletto Superiore DOC
Vintage	Harvest 2018
Grapevine	100% Grechetto Gentile
Plant density	5000 Plants per Hectare
Form of Breeding	Gdc
Annual production	8000 Bottles
Alcoholic strength	12% VOL
Total acidity	7,50 g/l
Sugar residue	4 g/l
Total sulfur dioxide	31 mg/l
Service temperature	Optimal at 8 °



Description

Gendinella is the expression of a single vineyard, from which we are looking for an elegant, mineral and long-lived wine.



Vinification method

The Grechetto Gentile grapes are harvested the first week in 30 kg crates.

They are then transferred to the whole bunch in a press where we obtain a 50% flower must.

Finally, the must is placed in thermo-conditioned tanks for alcoholic fermentation.



Characteristics Land and Vineyard

The Gendinella was born from the same toponym exposed to the north west.

Vineyard over 40 years old for the characteristic of the soils rich in silt and clay and for the cooler exposure, the grapes have a slower maturation.



Gastronomic combinations

Gendinella is a suitable wine to taste in combination with fish dishes and white meats.