



Rupe dei Cingi - Pignoletto Spumante Extra Dry



Format

75cl bottle



Type of Wine

Sparkling wine



Visual exam

Straw yellow color with golden reflections



Olfactory examination

Aromas of exotic fruit



Gustatory examination

Fresh and elegant, with the classic characteristic of bitter almond in the finish

Nome Completo	Rupe dei Cingi
Denominazione	Vino Spumante
Annata	Vendemmia 2018
Vitigno	100% Grechetto
Densità Impianto	5000 Piante per Ettaro
Forma di Allevamento	Spalliera
Produzione Annuale	8000 Bottiglie
Gradazione Alcolica	11% VOL
Acidità Totale	7,60 g/l
Residuo Zuccherino	10 g/l
Solforosa Totale	31 mg/l
Temperatura di Servizio	Ottimale a 8°



Characteristics Land and Vineyard

A single vineyard is not used but the one according to the harvest which has a more balanced ripening.



Description

The Sparkling Wine Rupe dei Cingi wants to be the fresh and immediate expression of Pignoletto.

The grapes are harvested in the last days of August to seek out their immediacy and good freshness.



Vinification method

The grapes are harvested in 3 quintals binx.

Subsequently it is pressed / destemmed and transferred to thermo-conditioned tanks at zero degrees, before the second fermentation.

The second fermentation takes place for 6 weeks before bottling.



Gastronomic combinations

Rupe dei Cingi is a sparkling wine to be enjoyed as an aperitif, or paired with fish dishes.