



Spazzavento - Pignoletto Frizzante DOCG



Format

75cl bottle



Type of Wine

Sparkling white wine



Visual exam

Straw yellow color



Olfactory examination

Aromas of pineapple and exotic fruit



Gustatory examination

Good acidity and complexity with the classic bitter almond finish

Acknowledgment

Wine Spectator

87/100

Full name	Spazzavento
Designation	
Vintage	Harvest 2018
Grapevine	100% Grechetto Gentile
Plant density	5000 Plants per Hectare
Form of Breeding	Espalier - Gdc
Annual production	50000 Bottles
Alcoholic strength	12% VOL
Total acidity	7,50 g/l
Sugar residue	10 g/l
Total sulfur dioxide	31 mg/l
Service temperature	Optimal at 8 °



Characteristics Land and Vineyard

The Grechetto Gentile grapes come from a vineyard over 40 years old completely exposed to the south.

The characteristics of the soil transfer complexity and freshness and a pleasant drinkability.



Description

Lo Spazzavento interprets the characteristics of our land very well, where the presence of Lino is the master, giving the wine freshness and minerality, typical of these areas.



Vinification method

Grechetto Gentile must is vinified in white.

Subsequently it is transferred to a cistern at zero degrees before the second fermentation takes place for about 8 weeks before being bottled.



Gastronomic combinations

Pignoletto Spazzavento is a wine that goes very well as an aperitif or on fish and white meat dishes.