

TRE MEDAGLIE

Pignoletto D.O.C. Modena Semi-sparkling • Dry

The deep bond with the land and with the winemaking tradition of Modena has been part of the history of the Cavicchioli family since 1928. That year, Umberto Cavicchioli began to produce his Lambrusco "Tradizione". The "Tre Medaglie" range faithfully represents and carries on this legacy.

Grapes

Grechetto Gentile.

Origin

Vineyards in the northern part of the province of Modena.

Vinification

After crushing, the grapes undergo cold maceration in small tanks at a low temperature for 2-3 days. The first alcoholic fermentation is followed by a secondary fermentation according to the Charmat method at controlled temperatures with the addition of must.

Tasting notes

COLOUR: light straw yellow; white froth and a fine perlage.

BOUQUET: notes of white flowers lead to characteristic hints of white pulp fruit.

FLAVOUR: smooth, with fruity hints typical of this grape variety and a lingering finish.

Pairings

Excellent as an aperitif, it can also be enjoyed with risottos, filled pasta, seafood dishes.



Alcohol
Content
11%vol



Residual
Sugar
9 g/L



Serving
Temperature
4-6°C



Size
75 cl