

## Fantasia Pignoletto Modena D.O.C. Sparkling • Brut

Life is more beautiful with a touch of 'fantasy'. And it's even better when it brings along an explosion of floral and fruity sensations. Vivacity, cheerfulness and engaging feelings are the winning keys of the range *Fantasia* from Umberto Cavicchioli e Figli, showcased here by Pignoletto DOC Modena. A pleasantly fresh white sparkling wine, with a refined taste, here presented in the brut version, which highlights a long floral finish for tastings to be shared in good company.

### Grapes

Grechetto Gentile.

### Origin

Vineyards in the northern part of the province of Modena.

### Vinification

Sparkling wine made exclusively from Grechetto Gentile grapes. After the grapes are gently pressed, the juice is cooled with the skins at a low temperature for about 24-36 hours. Following this, the wine undergoes a second fermentation using the Charmat method, lasting approximately 20-25 days. Afterwards, the sparkling wine continues to mature on its lees for another 4-5 weeks. This process contributes to the wine's complexity and character, enhancing its overall quality.

### Tasting notes

**COLOUR:** light straw yellow; creamy froth of pure white colour; fine and persistent perlage.

**BOUQUET:** light and fruity with aromatic hints of white flowers and jasmine.

**FLAVOUR:** fine, pleasantly fresh, dry with hints of white pulp fruits and a long finish.

### Pairings

An excellent sparkling wine for aperitifs and cocktails. It pairs nicely with both fresh and aged cheeses, as well as seafood risottos or pasta with light fillings and delicate sauces.



Alcohol  
Content  
11% vol



Residual  
Sugar  
10 g/L



Serving  
Temperature  
4-6°C



Size  
75 cl