



WINE. LAND & SOUL

MOMA SPUMANTE

Pignoletto DOC Vino Spumante Brut

SPECIFICATIONS

Grapes

100% Pignoletto

Soil Type

Predominantly clay, with some areas rich in gravel.

Yield per hectare

10 tons.

Average age of the vines

15 years

Vinification

Gentle pressing and temperature-controlled fermentation at 16°C.

Secondary fermentation

Charmat method. The Pignoletto cuvée is refermented in high-pressure fermenters at a controlled temperature of 15°C for some 30 days. It then matures for 120 days on the spent yeast.

Alcohol content

12% vol.

Ageing potential

Best drunk young.



TASTING NOTES

Colour

Pale straw yellow, with lingering perlage.

Nose

Intense bouquet of spring blossom with a stylish note of Golden Delicious.

Taste

Subtle and delicate on the palate with delicious freshness.

Matching to

Excellent with hors d'oeuvres, light first courses with fish or white meat, fresh cheese, Emilia's typical cured meats. A perfect aperitif wine.

Serving temperature

8/10°C.

Available size

0.750l.