



Branchini

Emilia Romagna, Italy



PIGNOLETTO FRIZZANTE

One of the most interesting native Italian white grape varieties Pignoletto has a strong personality. Pignoletto has a straw yellow color with slight reflexes of green, a delicate nose, fruity, intense with Hawthorne flowers scents. One of the surprising things about this wine is how different it can be as taste compared to the nose. This is made as frizzante or vivace (so fizzy or slightly sparkling, thanks to a little use of charmat method), the wine maintain a bright acidity and minerality yet lively while the still version of the wine can be surprisingly full. Excellent as an aperitif.

Serve at 55° F



The winery is located in Dozza, in the center of Emilia Romagna region. It covers 120 acres cultivated with vines.

In 1858 the Branchini family commenced its agricultural activity on these lands. Since then, the Estate continues to be managed by the family which has, over the years, refined its techniques in order to continually improve the “Character” of the territory’s wines.

This choice has given way to experiments in the vineyard including new ways of planting, new varieties, selected harvesting and continuing research on the characteristic vines of the area.

The vine growing operations are geared to avoid “forcing” the biological process and to maintain the physiological balance of the wine itself.

The Land, author and seal of our wines, owes its characteristics to the three rivers that flow through the Estate. The Sabbioso, Sillaro and Sellustra, over the centuries, have created the geological characteristics of this area. The alchemy of sand, clay and lime together with the microclimate of this location confer to the wines their own distinct character.