



Branchini

Emilia Romagna, Italy



PIGNOLETTO

One of the most interesting native Italian white grape varieties Pignoletto has a strong personality. During the first two weeks of September the Pignoletto's grapes are hand picked and brought immediately to cellar. The grapes are soft pressed and the fermentation takes place immediately. Then the wine is stored in steel tanks for 6 months before being bottled. Pignoletto has straw yellow color with slight reflexes of green, a delicate nose, fruity, intense with perfume of Hawthorne flowers. It has a Dry taste, Harmonious, Persistent with good fresh acidity. Very good as an aperitif, perfect with Italian appetizers, fish, vegetables and egg dishes. This wine is at its best with white meats and young cheeses. Together with tortellini in broth it's a classic.

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.