


BRANCHINI
1858

CANTO delle SIRENE



Pignoletto DOP
Sparkling Medium Dry

Enrapturing and entertaining, just like a resplendent female presence, Canto dell Sirene Medium Dry is the youthful and vibrant accent which lights up conviviality.



TASTING NOTES:

light straw yellow in colour, with a very fine grain. Presents a delicate, fruity and intense aroma, with green apple hints. On the palate it finely balances structure and freshness, making it soft yet vibrant at the same time.

SERVING SUGGESTIONS:

excellent as an aperitif or served with starters, crustaceans, white meats and traditional first courses of Emilia.

VINIFICATION:

the right balance between sugars and acidity is normally achieved during the first week of September. Grapes are harvested, gently pressed and statically decanted in order to clean the must.

Primary fermentation takes place in steel receptacles at a controlled temperature of 14/16°C. The resulting wine is left to rest on its lees for two months, prior to froth capture in pressur-ised tanks.

Select lees are used for refermentation which takes place at 15/16°C. The wine is left to rest on its lees for approximately 20 days before being bottled.

GRAPES: Grechetto

DENOMINATION: Pignoletto DOC Reno

GROWING METHOD: guyot

MAXIMUM PRODUCTION: 12/13 tons/Ha

CHEMICAL CHARACTERISTICS:

Actual Alcohol: 11,5% vol.

Sugars: 10 g/l

Total acidity: 6/7 g/l

SERVING TEMPERATURE: 8°C

STORAGE: Store in a fresh and dry place away from heat and light sources.

WINE LIST ENTRY:

"Canto delle Sirene" Branchini - Pignoletto Reno DOP
Frizzante

SIZES: 750 ml

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