


BRANCHINI
1858

CANTO delle SIRENE


Pignoletto DOP Sparkling Brut

Like an ancient thread, Canto delle Sirene ties itself to modernity and captivates with its sparkling persistence.



TASTING NOTES: Straw yellow in colour. Intense and elegant on the nose, with fruity hints of apple, peach and pear. Fine and persistent froth. On the palate it is long-lasting, tangy, creamy, fresh and refined, highlighting a well-chiselled structure. A contemporary spumante.

SERVING SUGGESTIONS:

a wine which accompanies from aperitif to dessert and is particularly suitable for serving with fish-based first courses, sushi, white meats as well as charcuterie and fresh cheeses.

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 pressurised 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

30
days before being bottled.

GRAPES: Grechetto

DENOMINATION: Pignoletto DOC Reno

GROWING METHOD: guyot

MAXIMUM PRODUCTION: 12/13 tons/Ha

CHEMICAL CHARACTERISTICS:

Actual alcohol: 11.50 % vol

Sugars: 8 g/l

Total acidity: 6/7 g/l

SERVING TEMPERATURE: 6-8°C, open upon serving

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

WINE LIST ENTRY:

"Canto delle Sirene" Branchini - Pignoletto Dop Reno Spumante

SIZES: 750/1500 ml

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