

UC
 UMBERTO CESARI

MOMA SPUMANTE

PIGNOLETTO DOC SPUMANTE

GRAPES

100% Pignoletto

SOIL TYPE

Generally clayey, partially stony.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

10 tons

VINIFICATION

Soft pressing and temperature controlled fermentation at 16°C.

SPARKLING PROCESS

Charmat method: The Pignoletto cuvée refermentes in temperature controlled high-pressure fermenters at 15°C for about 30 days, then it matures for 120 about days on the yeast.

ALCOHOL CONTENT

12% vol.

AVAILABLE SIZE

0,750 l

SERVING TEMPERATURE

6 °C

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

Perfect for fish entries and first courses, fresh and creamy cheeses. Excellent as an aperitif.

