



Gocce d'Inverno

Grapes: Garganega, Trebbiano Toscano, Cortese.

Quality: dessert white wine.

Colour: golden yellow.

Fragrance: raisin-and-honey-scented, floral and fruit notes.

Flavour: harmoniously sweet, almondy aftertaste.

Serving temperature: 10°C. with biscuits, short pastry and almond cakes, or strong cheese.

Vine training system: Trentino pergola / Guyot

Average grape yield: 9 tons/ha

Grapes harvest: only the riper grape-clusters from the best sun-kissed spots of the vineyard are hand-picked, selected and carefully laid out to dry on shallow trays for at least 4 months (October to January).

Wine-making: 4-5-day skin-contact maceration, temperature control fermentation.

Aging: 3 months in steel vats, 12 months in acacia barriques, final 6-month bottle refining.

Alcohol: 12,5 % vol.



Azienda Agricola

Il Pignetto

Total acidity: 5,5 g/lit

Azienda Agricola Il Pignetto

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