



Azienda Agricola

*Il Pignetto*

*Lilium*



**Grapes:** Chardonnay 50% and Incrocio Manzoni 50%.

**Colour:** pale straw-yellow.

**Nose:** elegant, floreal and lightly fruity

**Pale:** fresh, lively and dry

**Serving temperature:** 6-7 °C as an aperitif or paired to fish dishes.

**Vine training:** Guyot.

**Average yields:** 10 tons/ha.

**Vinification:** 6 hours of cryomaceration, soft pressing and fermentation at 15 temperature; secondary fermentation for 3 months in bulk tanks (Charmat process).

**Bottle aging:** 2 months at least.

**Alcohol:** 12% Vol.

**Total Acidity:** 6 g/lt

Azienda Agricola Il Pignetto  
Loc. Pignetto, 108  
37012 Bussolengo (Verona) - Italia  
Tel. +39 +39 045 7151232

[www.cantinailpignetto.com](http://www.cantinailpignetto.com) - [info@cantinailpignetto.com](mailto:info@cantinailpignetto.com)