



Gocce d'Ambra

Still Pignoletto DOC

Wine made with organically grown grapes pursuant to Reg. CEE 834/2007
CONTROLLED BY CCPB



Appellation: Pignoletto DOC

Type: Still white

Location:

Vineyards near the hills between Modena and Bologna

Soil and exposure:

Medium-textured soil, rich in minerals. Flat area

Vine training:

GDC, Cordone speronato 2.5 x 1, 20 ceppi/Ha 4.000

Yield/ha: 120 q/Ha, 65 hl/Ha

Grape varieties: Grechetto gentile (Pignoletto)

Harvest method and dates:

Hand picking, mid-September

Tasting notes:

Well-structured wine , amber yellow colour (from which the name comes from) and with a pleasant scent.

Dry, fresh, full and elegant flavour.

Food pairing suggestions: Excellent with first dishes, fish, white meat and Parmesan cheese.

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Winemaking process:

We pick up grapes by hand thus selecting only the healthy grapes. The vinification is made with a nitrogen saturation press and by a soft pressing in order to avoid the contact with oxygen. To obtain a wine with a very low content of sulphites and without using any chemical products, we control temperature in each step of fermentation. Gocce d'Ambra is white vinified in steel tank without using any aniaml origin product.

Service temperature:

Best served at 10/12 °

Packaging:

Bordolese bottle 750 ml
6 bottles cartons
Selected cork mushroom stopper

Analytical parameters		
Ethanol	% Vol.	12
Sugar	g%/ml	0.22
Ph	g/l	4.60
Total sulphur dioxide SO2	mg.l	30/40

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