## **DOPPIO BIANCO**

Colli d'Imola DOC Pignoletto frizzante Organic wines



## 2018 VINTAGE

GRAPES 100% Pignoletto (Grechetto)

VINEYARD Vigna delle Terme, Lola Estate, Imola Soils: Medium-textured clay silt

TRAINING SYSTEM Guyot

VINES PER HECTARE 4,000

YEAR PLANTED 1995 grafting 2009

HARVEST End of August, manual picking

VINIFICATION In pressure tanks for 60 days, with cultured yeasts

MATURATION In steel

## **TECHNICAL INFORMATION**

alcohol (% volume): 11.35% residual sugar (g/l): 11 total acidity (g/l): 6.76 volatile acidity (g/l): 0.15 pH: 3.10

BOTTLES PRODUCED 14.000

## **ORIGIN OF THIS WINE**

Pignoletto is the name of an indigenous grape variety which produces the delicious, exclusive wine with the same name. The grape is considered "King of the Colli Bolognesi and Colli di Imola (Bologna hills) wine zone", and rightly so. Pliny the Elder, in his "Naturalis Historia", written in the 1st century AD, mentioned a wine called "Pino Lieto". Tanara, in his 1653 treatise entitled "Economia del Cittadino in Villa" (Economy of the Citizen Living in a Country Villa), made specific references to "Pignolo grapes", which were cultivated in the hills in the province of Bologna.

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