Pignoletto

Love at first sip!

Pignoletto is "a spectacular wine, far superior to Prosecco" the words of David Rosengarten, critic and gourmet of Forbes, describes Pignoletto. Pignoletto is a modern wine, embodying all the qualities discerning wine drinkers of all ages look for in a wine.

A white wine, suited to many different occasions and meals, a dry wine (meaning fewer calories), and, in its most classic version, frizzante (lightly sparkling); other versions include: still, spumante, passito and cooked must (our traditional Saba). The pride and joy of Bolognese wines, Pignoletto has DOCG status.
A pale straw colour with a greenish tinge, pleasant tasting, fruity, fresh yet complex, on the nose its a bouquet of wild flowers and hawthorne with aromas of peaches and plums.
Ideal as an apperitivo with antipasti and finger-food, Pignoletto can be enjoyed at any time of the day and is the perfect accompaniment to pasta, meat and fish dishes.

The name Pignoletto comes from the Valsamoggia area of the Colli Bolognesi, an area which has always produced excellent wines and where the Grechetto Gentile grape flourishes.
In the 1st century AD Plinio "the old" mentioned a wine Pinus Laetus in his Naturalis Historia.

It was considered "not sweet enough to be good" and E. Gucci rebutted "no,it is not sweet, infact the dry aftertaste is renowned and adds to its enjoyment".
In 1674 the Bolognese agronomist, Vincenzo Tanara, mentioned a grape Pignola in "Economia del Cittandino in Villa".
In the 19th Century Artusi lists this wine as an ingredient of the "vero Ragu alla Bolognese".

Nowadays Pignoletto, as well as being a DOCG wine, is having a triumphant revival in new versions which are conquering new markets.

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Pignoletto (DOC and DOCG) statistics:
Over 1,500 cultivated hectares, 8,000 vintners
Sales of DOCG Colli Bolognesi Pignoletto: over 1.5 million bottles
Salesof DOC Pignoletto: 15 million bottles
90% of Pignoletto is produced by cooperatives
Increase in sales 5%
80% of the GDO market
20% of the HORECA market
Average price: Euro 5.00 to 6.00

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