



# FIZZOLINA BIANCA

Pignoletto Pét-Nat  
*Emilia-Romagna, Italy*

## ORIGIN

Collo Bolognesi, Emilia-Romagna - Italy

## VARIETIES

100% Pignoletto (Grechetto Gentile)

## VINEYARD

40 yr old vines, 14-acre Estate vineyard, alluvial soils, just north of Modena on the border between the two production areas of Lambrusco and Pignoletto

## VINIFICATION

Hand harvested. Metodo Ancestrale (fermentation in bottle). Non Disgorged. No Dosage. 0gr/L residual sugar. No nonsense

## PROPERTIES

400 cases  
PRACTICING ORGANIC



Responsibly-farmed by third-generation vintners near Modena, Italy, the Original Red Label Fizzolina is as unique as you.

The Fizzling you've always loved now dressed in white! 100% pignoletto with notes of pineapple, exotic fruit, and bitter almond. Produced to be enjoyed wherever and whenever the mood strikes.

LIFE IS SHORT, DRINK FUN

A riff on a local favorite: pignoletto. Pét-Nats are a polarizing thing for reasons I don't quite understand. Intrigued by its wild effervescence, and by pet-nat's overall "f#&k you!" attitude, we naturally wanted to try our hands at it. Inspired by a category full of cloudy unfiltered pet-nats we figured ours would be just the same but with fresh aromatics from the local Grechetto Gentile, the grape responsible for the regions fantastic Pignoletto whites. Here's our Fizzolina, dressed-up in white.

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