

WINE TASTING - 7th May 2026

Nr	Winery	Designation	Type	Name	Vintage
1	TERRE ROSSE VALLANIA	DOC Emilia-Romagna	Spumante Metodo Classico	995	2022
2	BOTTI	DOCG Colli Bolognesi Pignoletto	Spumante Metodo Classico	L'Altro Dieci	2020
3	GAGGIOLI	DOCG Colli Bolognesi Pignoletto	Spumante Metodo Classico	Carlo	2019
4	CANTINA DI S. CROCE	DOC Emilia-Romagna	Spumante Metodo Charmat	100 Vendemmie	2025
5	CAVICCHIOLI U.	DOC Emilia-Romagna	Spumante Metodo Charmat	Antica Foresteria	S.A.
6	CAVIRO	DOC Emilia-Romagna	Spumante Metodo Charmat	1502 Da Vinci in Romagna	S.A.
7	ZANARDI ALESSANDRO	DOCG Colli Bolognesi Pignoletto	Spumante Metodo Charmat	Spumante Extra Brut	2024
8	TENUTA BONZARA	DOCG Colli Bolognesi Pignoletto	Spumante Metodo Charmat	Angelo Lambertini - Fondatore	2024
9	CANTINA DI CARPI E SORBARA	DOCG Colli Bolognesi Pignoletto	Spumante Metodo Charmat	Pietra del Sole	2025
10	CANTINA DI CARPI E SORBARA	DOC Emilia-Romagna	Frizzante	Pignoletto frizzante	2025
11	CAVICCHIOLI U.	DOC Emilia-Romagna	Frizzante	Tre Medaglie	S.A.
12	CANTINA SAN MARTINO IN RIO	DOC Emilia-Romagna	Frizzante	Riò	2025
13	MONTEVECCHIO ISOLANI	DOCG Colli Bolognesi Pignoletto	Frizzante	-	2025
14	CORTE D'AIBO	DOCG Colli Bolognesi Pignoletto	Frizzante	-	2025
15	TENUTA SANTA CROCE	DOCG Colli Bolognesi Pignoletto	Frizzante	L'Ora Mossa	2025
16	FRANCESCO BELLEI	DOC Emilia-Romagna	Rifermentato in bottiglia	Ancestrale	2024
17	RIUNITE - LINEA RIGHI	DOC Emilia-Romagna	Rifermentato in bottiglia	SenzaTempo	S.A.
18	TENUTA LA RIVA	DOC Emilia-Romagna	Rifermentato in bottiglia	Acsè	2018
19	GAGGIOLI	DOCG Colli Bolognesi Pignoletto	Superiore		2025
20	LA MARMOCCHIA	DOCG Colli Bolognesi Pignoletto	Superiore	Anino	2025
21	PODERE RIOSTO	DOCG Colli Bolognesi Pignoletto	Superiore		2024
22	IL MONTICINO	DOCG Colli Bolognesi Pignoletto	Superiore Classico	del Monticino	2024
23	LODI CORAZZA	DOCG Colli Bolognesi Pignoletto	Superiore Classico	Zigant	2023
24	ISOLA	DOCG Colli Bolognesi Pignoletto	Superiore Classico	Vecchie Vigne	2023



CONSORZIO **Emilia-Romagna**

WINERY

Terre Rosse Vallania

LOCATION

Zola Predosa (Bologna)

TOTAL AREA UNDER VINES

11 ha

MAIN VINES PRODUCED

Pignoletto, Pinot bianco, Sauvignon Blanc, Riesling Italico, Cabernet Sauvignon, Merlot

CONTACTS

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NAME	995
DESIGNATION	Emilia-Romagna DOC Pignoletto
TYPE	Spumante Metodo Classico (Sparkling traditional method)
PRODUCTION METHOD	Conventional
VINTAGE	2022
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	11 ha / 3300 plants/ha
AGE OF THE VINEYARD	10-year-old
ALTITUDE	100 m a.s.l.
SOIL	Medium-textured soil with chalk veins
YIELD PER HECTARE	8 t/ha
BOTTLES PRODUCED	3500
WINEMAKING	Whole grape pressing and fermentation in stainless steel; 20% of the cuvée aged in wood for about 6 months with frequent bâtonnage; traditional method with disgorgement à la volée after 24 months; zero dosage.
ALCOHOL BY VOLUME	12,5% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml, 1500 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Botti

LOCATION

Monte San Pietro (Bologna)

TOTAL AREA UNDER VINES

15 ha

MAIN VINES PRODUCED

Pignoletto, Sauvignon, Riesling, Chardonnay,
Barbera, Merlot, Cabernet Sauvignon

CONTACTS

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NAME	L'ALTRODIECI
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Spumante Metodo Classico (Sparkling traditional method)
PRODUCTION METHOD	Conventional
VINTAGE	2020
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	4,5 ha / N/A
AGE OF THE VINEYARD	25-year-old
ALTITUDE	200 m a.s.l.
SOIL	Clay-silt
YIELD PER HECTARE	9 t/ha
BOTTLES PRODUCED	2000
WINEMAKING	Fermentation in stainless steel and secondary fermentation in bottle with at least 48 months aging.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	8 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Gaggioli Maria Letizia Azienda Agricola

LOCATION

Zola Predosa (Bologna)

TOTAL AREA UNDER VINES

11 ha

MAIN VINES PRODUCED

Grechetto gentile, Sauvignon Blanc, Pinot bianco, Barbera, Cabernet Sauvignon, Merlot

CONTACTS

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NAME	CARLO
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Spumante Metodo Classico (Sparkling traditional method)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	2019
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	0,5 ha / N/A
AGE OF THE VINEYARD	15-year-old
ALTITUDE	200 m a.s.l.
SOIL	Calcareous clay
YIELD PER HECTARE	9 t/ha
BOTTLES PRODUCED	1000
WINEMAKING	Hand harvest in crates, gentle pressing, fermentation at controlled temperature (18°C), aging on lees in tank for 9 months, bottling and further aging in bottle for 48 months.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	3,76 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**

WINERY

Cantina di S. Croce Soc. Agr. Coop.

LOCATION

Carpi (Modena)

TOTAL AREA UNDER VINES

700 ha

MAIN VINES PRODUCED

Pignoletto, Lambrusco Salamino,
Lambrusco di Sorbara, Lambrusco Grasparossa

CONTACTS

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NAME	100 VENDEMMIE BIANCO
DESIGNATION	Emilia-Romagna DOC
TYPE	Spumante (Sparkling Martinotti-Charmat method)
PRODUCTION METHOD	Conventional
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	N/A
AGE OF THE VINEYARD	20-year-old
ALTITUDE	n.d.
SOIL	Sandy
YIELD PER HECTARE	15 t/ha
BOTTLES PRODUCED	8000
WINEMAKING	Soft pressing of the grapes. First fermentation at low temperature. Long Charmat refermentation at controlled temperature. Aging on lees during maturation.
ALCOHOL BY VOLUME	11,5% vol
RESIDUAL SUGAR	8 gr/l
BOTTLES SIZE	750 ml, 1500 ml



CONSORZIO **Emilia-Romagna**

WINERY

Cavicchioli U. & figli

LOCATION

Campegine (Reggio Emilia)

TOTAL AREA UNDER VINES

4000 ha

MAIN VINES PRODUCED

Grechetto gentile, Lambrusco di Sorbara, Lambrusco
Grasparossa, Lambrusco Salamino, Ancellotta

CONTACTS

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NAME	ANTICA FORESTERIA
DESIGNATION	Emilia-Romagna DOC
TYPE	Spumante (Sparkling Martinotti-Charmat method)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	NV
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	N/A
AGE OF THE VINEYARD	N/A
ALTITUDE	50 m a.s.l.
SOIL	Loose medium-textured soil
YIELD PER HECTARE	N/A
BOTTLES PRODUCED	N/A
WINEMAKING	Martinotti-Charmat method: the crushed grapes are cooled with the skins at low temperature for about 24–36 hours. After a second Charmat fermentation of about 20–25 days, the sparkling wine continues aging on its fermentation lees for another 4–5 weeks. A pleasantly fresh white sparkling wine with a fine, elegant taste, dry with a long floral finish.
ALCOHOL BY VOLUME	11% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**

WINERY

CAVIRO

LOCATION

Faenza (Ravenna)

TOTAL AREA UNDER VINES

15 ha

MAIN VINES PRODUCED

Grechetto gentile, Trebbiano, Sangiovese, Albana, Merlot, Chardonnay, Montepulciano, Nero d'Avola, Grillo

CONTACTS

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NAME	LEONARDO DA VINCI - 1502
DESIGNATION	Emilia-Romagna DOC
TYPE	Spumante (Sparkling Martinotti-Charmat method)
PRODUCTION METHOD	Conventional
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	15 ha / N/A
AGE OF THE VINEYARD	up to 20-year-old
ALTITUDE	200-350 m a.s.l.
SOIL	Clay-silt
YIELD PER HECTARE	10 t/ha
BOTTLES PRODUCED	N/A
WINEMAKING	Soft pressing and clarification of the must. Alcoholic fermentation in an autoclave and secondary fermentation (prise de mousse) in a closed environment for at least 4 months, promoting greater finesse and better integration of CO ₂ . During aging on the fine lees, bâtonnage to enhance structure, complexity, and softness.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



Colli Bolognesi

WINERY

Azienda Agricola Zanardi Alessandro

LOCATION

Sasso Marconi (Bologna)

TOTAL AREA UNDER VINES

6 ha

MAIN VINES PRODUCED

Albana, Barbera, Cabernet Franc, Cabernet Sauvignon, Carmenere, Grechetto gentile, Merlot, Spergola, Trebbiano romagnolo

CONTACTS

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NAME	SPUMANTE EXTRA BRUT
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Spumante (Sparkling Martinotti-Charmat method)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	2024
GRAPE	95% Pignoletto (Grechetto gentile), 5% Spergola
AREA UNDER VINES/PLANTING DENSITY	1 ha / 3.333 plants/ha
AGE OF THE VINEYARD	30 / 8 / 6-year-old
ALTITUDE	350 m a.s.l.
SOIL	Loam
YIELD PER HECTARE	10 t/ha
BOTTLES PRODUCED	6600
WINEMAKING	Extra brut sparkling wine, Charmat method.
ALCOHOL BY VOLUME	11,5% vol
RESIDUAL SUGAR	2 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Tenuta Bonzara

LOCATION

Monte San Pietro (Bologna)

TOTAL AREA UNDER VINES

14 ha

MAIN VINES PRODUCED

Pignoletto, Negrettino, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot

CONTACTS

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NAME	ANGELO LAMBERTINI SELEZIONE DEL FONDATORE
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Spumante (Sparkling Martinotti-Charmat method)
PRODUCTION METHOD	Conventional
VINTAGE	2024
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	1,5 ha/ 5.300 plants/ha
AGE OF THE VINEYARD	18-year-old
ALTITUDE	450 m a.s.l.
SOIL	Medium-textured soil with a good presence of clay and limestone
YIELD PER HECTARE	7 t/ha
BOTTLES PRODUCED	2300
WINEMAKING	Cold skin maceration in whole-cluster press under inert gas. Fermentations in stainless steel and tonneaux at controlled temperature. Refermentation in autoclave using the Charmat method. Aging 6 months on lees. Bottle aging 3 months.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	6 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Cantina di Carpi e Sorbara sac

LOCATION

Carpi (Modena)

TOTAL AREA UNDER VINES

2000 ha

MAIN VINES PRODUCED

Grechetto gentile, Lambrusco, Barbera,
Cabernet Sauvignon, Merlot

CONTACTS

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NAME	PIETRA DEL SOLE
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Spumante (Sparkling Martinotti-Charmat method)
PRODUCTION METHOD	Conventional
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	N/A
AGE OF THE VINEYARD	N/A
ALTITUDE	N/A
SOIL	N/A
YIELD PER HECTARE	11 t/ha
BOTTLES PRODUCED	10000
WINEMAKING	White vinification without skin contact; must clarification followed by temperature-controlled fermentation with selected yeasts. Extended secondary fermentation for sparkling formation.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	12 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**

WINERY

Cantina di Carpi e Sorbara sac

LOCATION

Carpi (Modena)

TOTAL AREA UNDER VINES

2000 ha

MAIN VINES PRODUCED

Grechetto gentile, Lambrusco, Barbera,
Cabernet Sauvignon, Merlot

CONTACTS

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NAME	
DESIGNATION	Emilia-Romagna DOC
TYPE	Frizzante (Sparkling)
PRODUCTION METHOD	Conventional
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	N/A
AGE OF THE VINEYARD	N/A
ALTITUDE	N/A
SOIL	N/A
YIELD PER HECTARE	N/A
BOTTLES PRODUCED	200000
WINEMAKING	White vinification, without skin maceration; must clarification followed by temperature-controlled fermentation with selected yeasts. Secondary fermentation for sparkling formation.
ALCOHOL BY VOLUME	11% vol
RESIDUAL SUGAR	10 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**

WINERY

Cavicchioli U. & figli

LOCATION

Campegine (Reggio Emilia)

TOTAL AREA UNDER VINES

4000 ha

MAIN VINES PRODUCED

Grechetto gentile, Lambrusco di Sorbara,
Lambrusco Grasparossa, Lambrusco Salamino,
Ancellotta

CONTACTS

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NAME	TRE MEDAGLIE CAVICCHIOLI
DESIGNATION	Emilia-Romagna DOC
TYPE	Frizzante (Sparkling)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	NV
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	N/A
AGE OF THE VINEYARD	N/A
ALTITUDE	N/A
SOIL	N/A
YIELD PER HECTARE	N/A
BOTTLES PRODUCED	N/A
WINEMAKING	After crushing, the grapes undergo cold maceration in small tanks at a low temperature for 2-3 days. The first alcoholic fermentation is followed by a secondary fermentation according to the Charmat method at controlled temperatures with the addition of must.
ALCOHOL BY VOLUME	11% vol
RESIDUAL SUGAR	9 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**

WINERY

Cantina Sociale di San Martino in Rio

LOCATION

San Martino in Rio (Reggio Emilia)

TOTAL AREA UNDER VINES

1683 ha

MAIN VINES PRODUCED

Lambrusco Salamino, Ancellotta, Maestri,
Grasparossa, Lambrusco di Sorbara,
Lambrusco Oliva, Lambrusco Marani, Pignoletto

CONTACTS

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NAME	RIO'
DESIGNATION	Emilia-Romagna DOC
TYPE	Frizzante (Sparkling)
PRODUCTION METHOD	Conventional
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	50 ha / N/A
AGE OF THE VINEYARD	5 / 30-year-old
ALTITUDE	200-400 m a.s.l.
SOIL	Clay loam
YIELD PER HECTARE	20 t/ha
BOTTLES PRODUCED	18000
WINEMAKING	Charmat method
ALCOHOL BY VOLUME	11% vol
RESIDUAL SUGAR	13,3 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Montevecchio Isolani

LOCATION

Monte San Pietro (Bologna)

TOTAL AREA UNDER VINES

10 ha

MAIN VINES PRODUCED

Grechetto gentile, Sauvignon Blanc,
Cabernet Sauvignon, Merlot

CONTACTS

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NAME	
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Frizzante (Sparkling)
PRODUCTION METHOD	Organic
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	5 ha / N/A
AGE OF THE VINEYARD	20-year-old
ALTITUDE	210 m a.s.l.
SOIL	Clay
YIELD PER HECTARE	6 t/ha
BOTTLES PRODUCED	10000
WINEMAKING	Single fermentation in autoclave and then in bottle.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	6 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Corte d'Aibo

LOCATION

Valsamoggia (Bologna)

TOTAL AREA UNDER VINES

20 ha

MAIN VINES PRODUCED

Pignoletto, Chardonnay, Barbera, Cabernet, Merlot

CONTACTS

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NAME	
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Frizzante (Sparkling)
PRODUCTION METHOD	Organic
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	10 ha / 3.200 plants/ha
AGE OF THE VINEYARD	15-year-old
ALTITUDE	200 m a.s.l.
SOIL	Clay
YIELD PER HECTARE	5 t/ha
BOTTLES PRODUCED	7000
WINEMAKING	Single fermentation carried out in an autoclave using grape must.
ALCOHOL BY VOLUME	12,5% vol
RESIDUAL SUGAR	4 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Tenuta Santa Croce

LOCATION

Loc. Monteveglio - Valsamoggia (Bologna)

TOTAL AREA UNDER VINES

30 ha

MAIN VINES PRODUCED

Pignoletto, Cabernet Sauvignon, Barbera, Merlot, Sauvignon

CONTACTS

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NAME	L'ORA MOSSA
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Frizzante (Sparkling)
PRODUCTION METHOD	Conventional
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	15 ha / N/A
AGE OF THE VINEYARD	15-year-old
ALTITUDE	150 m a.s.l.
SOIL	Clay
YIELD PER HECTARE	10 t/ha
BOTTLES PRODUCED	20000
WINEMAKING	Direct fermentation in an autoclave.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**

WINERY

Tenuta Forcirola - Francesco Bellei & C. Srl

LOCATION

Bomporto (Modena)

TOTAL AREA UNDER VINES

5 ha

MAIN VINES PRODUCED

Lambrusco di Sorbara, Pignoletto, Chardonnay,
Pinot nero, Spergola

CONTACTS

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NAME	ANCESTRALE
DESIGNATION	Emilia-Romagna DOC
TYPE	Sparkling - refermented in bottle
PRODUCTION METHOD	Conventional
VINTAGE	2024
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	5 ha / 6.000 plants/ha
AGE OF THE VINEYARD	20-year-old
ALTITUDE	24 m a.s.l.
SOIL	70% Sandy - 30% Clay
YIELD PER HECTARE	12 t/ha
BOTTLES PRODUCED	4000
WINEMAKING	Secondary fermentation in bottle.
ALCOHOL BY VOLUME	12,5% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**

WINERY

Cantine Riunite & Civ

LOCATION

Campegine (Reggio Emilia)

TOTAL AREA UNDER VINES

4000 ha

MAIN VINES PRODUCED

Lambrusco Salamino, Grechetto Gentile,
Lambrusco Grasparossa, Lambrusco di Sorbara,
Ancellotta

CONTACTS

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NAME	SENZATEMPO - LINEA RIGHI
DESIGNATION	Emilia-Romagna DOC
TYPE	Sparkling - refermented in bottle
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	NV
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	N/A
AGE OF THE VINEYARD	N/A
ALTITUDE	N/A
SOIL	N/A
YIELD PER HECTARE	N/A
BOTTLES PRODUCED	N/A
WINEMAKING	N/A
ALCOHOL BY VOLUME	11,5% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



Colli Bolognesi

WINERY

Tenuta La Riva

LOCATION

Loc. Castello di Serravalle
Valsamoggia (Bologna)

TOTAL AREA UNDER VINES

25 ha

MAIN VINES PRODUCED

Grechetto Gentile, Barbera, Merlot,
Trebbiano Modenese, Cabernet Sauvignon

CONTACTS

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NAME	ACSE'
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Sparkling - refermented in bottle
PRODUCTION METHOD	Conventional
VINTAGE	2018
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	2 ha / 2.500 plants/ha
AGE OF THE VINEYARD	25-year-old
ALTITUDE	250 m a.s.l.
SOIL	Clay with sand and limestone
YIELD PER HECTARE	6 t/ha
BOTTLES PRODUCED	6000
WINEMAKING	Vinification takes place in stainless steel tanks. Bottling for secondary fermentation (prise de mousse) is carried out at the end of spring in the year following the harvest. The wine is not disgorged and is released on the market no earlier than 24 months after bottling.
ALCOHOL BY VOLUME	11,5% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Gaggioli Maria Letizia Azienda Agricola

LOCATION

Zola Predosa (Bologna)

TOTAL AREA UNDER VINES

11 ha

MAIN VINES PRODUCED

Grechetto gentile, Sauvignon Blanc, Pinot bianco, Barbera, Cabernet Sauvignon, Merlot

CONTACTS

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NAME	
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Superiore (Still)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	2 ha / 2.000 - 5.000 plants/ha
AGE OF THE VINEYARD	45 / 23-year-old
ALTITUDE	200 m a.s.l.
SOIL	Calcareous clay
YIELD PER HECTARE	10 t/ha
BOTTLES PRODUCED	13000
WINEMAKING	Fermentation at controlled temperature (14–16°C) followed by aging on lees for about 4 months.
ALCOHOL BY VOLUME	13% vol
RESIDUAL SUGAR	1,7 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

La Marmocchia

LOCATION

Valsamoggia (Bologna)

TOTAL AREA UNDER VINES

13 ha

MAIN VINES PRODUCED

Pignoletto, Sauvignon Blanc, Chardonnay, Incrocio Manzoni, Cabernet Sauvignon, Merlot, Barbera

CONTACTS

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NAME	ANINO
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Superiore (Still)
PRODUCTION METHOD	Organic
VINTAGE	2025
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	7 ha / N/A
AGE OF THE VINEYARD	15 / 20-year-old
ALTITUDE	150 m a.s.l.
SOIL	Clay loam
YIELD PER HECTARE	7,5 t/ha
BOTTLES PRODUCED	7500
WINEMAKING	Cold settling
ALCOHOL BY VOLUME	13% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	375 ml, 750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Podere Riosto

LOCATION

Pianoro (Bologna)

TOTAL AREA UNDER VINES

16 ha

MAIN VINES PRODUCED

Pignoletto, Chardonnay, Merlot, Barbera, Cabernet Sauvignon, Cabernet Franc, Vite del Fantini

CONTACTS

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NAME	
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Superiore (Still)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	2024
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	5,4 ha / 3.333 plants/ha
AGE OF THE VINEYARD	25-year-old
ALTITUDE	350 m a.s.l.
SOIL	Pliocene soil: 48% sand, 28% silt, 24% clay
YIELD PER HECTARE	6 t/ha
BOTTLES PRODUCED	4120
WINEMAKING	Fermentation: in stainless steel tanks (max 18/19°C) for 21 days. Aging: 9 months, of which 6 in Allier oak barriques for 20%
ALCOHOL BY VOLUME	13,5% vol
RESIDUAL SUGAR	2,25 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Il Monticino Società Agricola

LOCATION

Zola Predosa (Bologna)

TOTAL AREA UNDER VINES

6 ha

MAIN VINES PRODUCED

Pignoletto, Barbera, Cabernet Sauvignon

CONTACTS

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NAME	DEL MONTICINO
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Superiore Classico (Still)
PRODUCTION METHOD	Organic
VINTAGE	2024
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	3 ha / 3.500 plants/ha
AGE OF THE VINEYARD	22-year-old
ALTITUDE	220 m a.s.l.
SOIL	Sandy-clay
YIELD PER HECTARE	8 t/ha
BOTTLES PRODUCED	3300
WINEMAKING	Hand harvest, fermentation at controlled temperature, aging in stainless steel and glass.
ALCOHOL BY VOLUME	13,5% vol
RESIDUAL SUGAR	LOQ
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Lodi Corazza

LOCATION

Zola Predosa (Bologna)

TOTAL AREA UNDER VINES

15,5 ha

MAIN VINES PRODUCED

Grechetto gentile, Sauvignon, Barbera, Merlot

CONTACTS

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NAME	ZIGANT
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Superiore Classico (Still)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	2023
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	7 ha / 4.500 plants/ha
AGE OF THE VINEYARD	24-year-old
ALTITUDE	80 m a.s.l.
SOIL	Clay
YIELD PER HECTARE	7 t/ha
BOTTLES PRODUCED	2667
WINEMAKING	Bâtonnage for 6 months, blend with a small percentage of botrytized grapes.
ALCOHOL BY VOLUME	14% vol
RESIDUAL SUGAR	4 gr/l
BOTTLES SIZE	750 ml



CONSORZIO **Emilia-Romagna**



ColliBolognesi

WINERY

Azienda Agricola Isola

LOCATION

Monte San Pietro (Bologna)

TOTAL AREA UNDER VINES

13 ha

MAIN VINES PRODUCED

Pignoletto, Barbera, Chardonnay,
Cabernet Sauvignon, Merlot, Riesling italiceo

CONTACTS

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NAME	VECCHIE VIGNE
DESIGNATION	Colli Bolognesi Pignoletto DOCG
TYPE	Superiore Classico (Still)
PRODUCTION METHOD	Conventional - Integrated pest management
VINTAGE	2023
GRAPE	100% Pignoletto (Grechetto gentile)
AREA UNDER VINES/PLANTING DENSITY	5 ha / 5.500 plants/ha
AGE OF THE VINEYARD	40-year-old
ALTITUDE	300 m a.s.l.
SOIL	Sandy-silty, with active limestone
YIELD PER HECTARE	7 t/ha
BOTTLES PRODUCED	1650
WINEMAKING	Slow pressing of the whole grapes, alcoholic fermentation in steel tanks at a controlled temperature and a small portion (15%) in French oak barrels. Blending at the end of fermentation.
ALCOHOL BY VOLUME	12% vol
RESIDUAL SUGAR	N/A
BOTTLES SIZE	750 ml