



Res  
uvae

Tradizione e Innovazione



# Ortrugo

## SPARKLING



**GRAPE:** 100% Ortrugo

**ALCOHOL:** 12.0% vol. 750

**WINEMAKING:** soft crushing in absence of oxygen and temperature re-controlled fermentation in stainless steel vats for 4-5 days with both local and selected yeasts.

**AGEING:** aged for 4 months in stainless steel + 3 months in the bottle

**LIFESPAN:** more than 2 years;

**COLOUR:** light straw-yellow with greenish hints, clear and clean in colour. Delicate carbonic residue and good glyceric base;

**AROMA:** delicate, silky and with very subtle sensations of flowers (rose petal) and fruit (apple); good supporting acidity;

**FLAVOUR:** smooth and moderately fruity (apple and medlar fruit); pleasantly sparkling. Good overall acidity and good balance of wine compounds; dry taste with a pleasant final mineral hint.

**SENSATIONS:** soft, tasty thanks to the consistency of the fruit, remarkably balanced. Silky flowery and fruity notes. An easy-drinking wine, with a slight almond final hint.

**SERVING:** 8 - 11°C (in the summer), 11 - 14°C (in the winter); serve in a tall, rounded tapered tulip wine glass.

**FOOD PAIRING:** salumi (Italian cold cuts), creamy risotto and tasty pastas, white meats and seafood.

