

ORTRUGO

FRIZZANTE DOC
WHITE SPARKLING WINE



CAMPANA
VINI PIACENTINI



GRAPE: Ortrugo

ALCOHOL CONTENT: 11,5% vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 200 a.s.l.

GROUND: calcareous-clayey soil with the presence of fossils dating back to the Pliocene era

FARMING SYSTEM: Guyot

HARVEST TIME: end of August

IN THE CELLAR: Following a soft pressing in the absence of oxygen, we separate the must from the skins.

Fermentation begins inside temperature-controlled fermenters, during which the sugars become alcohol and carbon dioxide, thus obtaining a sparkling wine.

IN THE CHALICE: Greenish yellow color with straw reflections, clear and compact foam. It continues with chains of fine and constant bubbles that bring to the nose intense, citrus and fruity aromas of lemon, primrose, field daisy, mineral notes and spring scents.

Fresh and intense in the mouth, with savory and citrus notes, it is very lively and delicate.

Excellent as an aperitif, with typical Piacenza cured meats, pickled vegetables, risotto with lemon or herbs, focaccia di recco and spit-roasted chicken with roasted potatoes.

SERVICE TEMPERATURE: 10°-12°C

FIRST HARVEST: 2017

PRODUCT FORMATS: 0,75 lt

