

ORTRUGO DEI COLLI PIACENTINI DOC FRIZZANTE

TECHNICAL SHEET

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| CATEGORY | Ortrugo dei Colli Piacentini Doc Frizzante |
| GRAPE VARIETY | 100% Ortrugo |
| ALCOHOLIC STRENGTH | 11% vol |
| RESIDUAL SUGAR | 14 g/l |
| SERVING TEMPERATURE | 8-10°C |
| KIND OF BOTTLE | Bordeaux 0.75 L |
| VINEYARDS | Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils having a deep calcareous vein |
| WINEMAKING | After a soft pressing and a settling period, the must ferments at 16°C with cultured yeasts, follow. Then the slow secondary fermentation in pressure tank starts in order to obtain a wine with a fine perlage |

SENSORY ANALYSIS

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| COLOUR | Straw-yellow colour tending to greenish |
| FRAGRANCE | Intense, very fresh with mint and fresh-cut flowers hints |
| TASTE | Fresh and delicate with a floral aftertaste |
| GASTRONOMIC SUGGESTIONS | Excellent as an aperitif with typical Piacenza cured meats, as well as with fish courses and first courses like the "tortelli" filled with ricotta and spinach |

