

Ortrugo

White Sparkling



GRAPE: Ortrugo

ALCOHOL CONTENT: 11% vol.

IN THE VINEYARD:

- **AVERAGE ALTITUDE:** 190 a.s.l.
- **GROUND:** calcareous - clay soil
- **FARMING SYSTEM:** Guyot
- **HARVEST TIME:** second half of August

IN THE CELLAR: After a gentle pressing in the absence of oxygen, the must is separated from the skins.

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

IN THE GLASS: straw-yellow in colour with greenish reflections. During pouring, a very light foam lingers in the glass with fine and persistent bubbles.

Delicate and spring-like on the nose with hints of white flowers, hawthorn, jasmine, yellow peach and a light note of hay.

A very pleasant entry on the palate emphasizes freshness, good taste and vibrancy.

Despite its delicateness, the flavour of this Ortrugo wine lingers in the mouth for a long time, inviting another sip.

We recommend pairing it with pumpkin flan or fried pumpkin flowers, stuffed courgettes, trofie with pesto, fillet of sea bass and chicken escalopes with almonds.

SERVING TEMPERATURE: 6° - 8° C

FIRST HARVEST: 1972

WINE FORMATS: 0.75 l

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