



The grape variety ortrugo mainly and trebbiano are at the base of this pleasant sparkling wine.

This grape gives it structure, freshness and a light aroma.

It is best enjoyed chilled. Perfect as aperitif, it also pairs beautifully with seafood.

Ortrugo DOC

GRAPE VARIETIES

Ortrugo 85%, Trebbiano 15%

WINEMAKING

Soft pressing, fermentation at controlled temperature; refining in steel

Short cold maceration on the skins

ANALYTIC DATA

Total acidity: 6.7

Alcohol content: 11.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow with greenish tinges

On the nose, finely aromatic

On the palate, lively, fresh and soft.

GASTRONOMY

Appetizer, dish of fish

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

