



SPARKLING WHITES

ORTRUGO BRUT

SPUMANTE D.O.C. COLLI PIACENTINI

Type: Spumante - Charmat Method

Grape variety: 97% Ortrugo, 3% Sauvignon

Year of planting: 1984

Training system: Casarsa

Soil: Calcareous / Clayey

Average yield per hectare: 8000 kg

Alcohol content: 12% vol.

Serving temperature: 6-8°C

Organoleptic characteristics: Straw yellow color with greenish reflections. Elegant, fine and floral bouquet, with notes of pink grapefruit. Dry, smooth and soft flavor, with a slight almond aftertaste.

Pairings: Cold cuts and cheeses. Soups, fish soups, fish dishes, for the whole meal.

97%
ORTRUGO

3%
SAUVIGNON

Torre fornello
