

ORTRUGO FRIZZANTE



TECHNICAL SHEET

Category	Ortrugo dei Colli Piacentini Doc Frizzante
Grape variety	Ortrugo 100%
Alcoholic strenght	11% vol
Residual sugar	13 g/l
Serving temperature	11°C
Kind of bottle	Lia 0,75 l
Winemaking	After a delicate pressing and a settling the must ferments with selected yeasts at a temperature of 16° C. Then a slow refermentation in a pressure tank gives the wine a delicate perlage

SENSORY ANALYSIS

Colour	Straw yellow greenish
Fragrance	Intense flavour of mint and fresh flowers
Taste	Delicate and characteristic 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



BORGOFULVIA