



Type: sparkling Ortrugo without added sulphites

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200–250 m.a.s.l.

Grape variety: 100% Ortrugo

Vine training: Guyot and Cordon methods

Soil: calcareous clay

Sunlight: East-South

Harvesting: mechanical

ABV: 11.5%

Winemaking: destemming, light crushing and soft pressing of the grapes; fermentation at controlled temperature in stainless steel tanks

Refining: in stainless steel and cement tanks for about four months; re-fermentation in autoclave at 18°C / 65°F

Color: straw yellow, with greenish sparkles

Aroma: citrus and white flowers

Taste: fresh, mildly sour, with agreeable softness

Pairing: cured meat, cheese, first courses of Piacenza typical cuisine (eg. pisarei e fasö, tortelli d'erbetta)

Best served at: 12°C / 54°F