

Ortrugo Frizzante

**100% Ortrugo
WHITE SPARKLING WINE**

A white grape variety with compact bunches, long used as a blending grape. This practice seems to give rise to the dialect term "Altruga" or "Artruga," meaning "other grape."



IN THE VINEYARD

TERROIR: Calcareous-clayey with the presence of fossils dating back to the Pliocene era

FARMING SYSTEM: Guyot

HARVEST TIME: second half of August

IN THE CELLAR

Following gentle pressing in the absence of oxygen, we separate the must from the skins.

In temperature-controlled fermentation tanks, fermentation begins, during which the sugars become alcohol and carbon dioxide, thus obtaining a sparkling wine.

IN THE GLASS

A brilliant straw yellow with golden highlights draws attention to its fine, consistent bubbles. The nose offers notes of spring white flowers, citrus, and white fruit such as apricots and peaches. On the palate, the freshness plays with vivacity, making the sip pleasant. The finish reveals a light minerality that entices you to drink more. It is recommended to pair with gourmet tramezzini, stuffed olives, culaccia, tagliolini with porcini mushrooms, and sole with herbs.

ALCOHOL: 11,5% vol.

SERVICE TEMPERATURE: 8-10 °C

PRODUCTS FORMAT: 0,75 lt

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