



## ORTRUGO

Appellation:	Ortrugo D.O.C. Frizzante
Region:	Emilia Romagna
Characteristics:	Straw-yellow colour with golden shades, intense, fresh scent with fragrances of mint and fresh flowers. Characteristically delicate taste with an aftertaste of citrus fruit and green apples.
Alcohol content:	11% vol.
Grape Variety:	100% Ortrugo.
Vinification:	After a gentle pressing and a setting pause of 24 hours, fermentation happens at 16° C. with selected yeasts. Second fermentation in closed tanks to obtain a fine perlage.
Serving Temperature:	Cool (8°-10° C.)
Accompaniments:	Charcuterie, delicate first courses, risotto, vegetables and fish.
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