

Fact Sheet

Area of production : Castel San Giovanni

Vineyards : Made with grapes from vineyards Ortrugo .

Viticulture : Guyot method

Vine : Ortrugo (100 %)

Vinification : Traditional white method. The juice, which is produced by means of soft pressing of the grapes, after cold settling is inoculated with selected yeasts . Fermentation takes place at a temperature of 15-18 ° C. A second fermentation is carried out in the autoclave .

Refinement : The wine remains in an autoclave, where typical aromas evolve . Stabilization is achieved by cooling followed by bottling according to an isobaric process .

Features : This unique wine is a sensational discovery in the region and in Piacenza and some parts of Milan it has surpassed Prosecco as the favorite snifter . It is a sparkling , lively drink with great persistence of aromas and delicate aftertaste .

Alcohol : 11.5 °

This native wine, typical of the Piacenza hills, is produced with grapes from the vine of the same name : Ortrugo . The color is straw yellow with a greenish tinge . This sparkling drink has a delicate , fresh flavor with a distinctive dry bitter aftertaste . It is a very pleasant aperitif and goes well with appetizers , white meats , fish and cheeses .

