



ferraia

Ortrugo Vivace Colli Piacentini D.O.C.

I Vineyard

AREA OF PRODUCTION:

Val Tidone – Piacenza – Emilia Romagna

TERROIR:

medium density, slightly calcium, with veins of calcium sulphite

EXPOSURE:

West

PLANTING DENSITY:

8000 plants/hectar

PLANTING SYSTEM:

simple Guyot

YELD PER HECTAR:

80-90 q.li

I Winemaking

BLEND:

100% Ortrugo

VINIFICATION:

vinified without the skins.

Fermentation at controlled temperatures with selected yeasts. Further slow and careful re-fermentation in steel vats to reach the perfect maturity and develop the perlage.

I Wine

DRY LIVELY WHITE

COLOUR:

light straw yellow with greenish highlights

BOUQUET:

distinct and strong, with the typical nose of the varietal

PALATE:

dry, smooth and soft, with the slight bitter aftertaste characteristic of this wine

PAIRINGS:

a pleasing aperitif, and very good with starters and fish

SERVING TEMPERATURE:

8° C

ALCOHOL CONTENT:

12% vol