



*il Poggiarello*

---

ORTRUGO DOC FRIZZANTE “TRADIZIONE PIACENTINA”

---



*Grape variety:*

100% Ortrugo (autochthonous variety typical of Piacenza area).

*Structure of the ground:*

Sub-alkaline ground, lightly calcareous with deep veins of soda sulphate.

*Exposure:*

South-east

*Trees disposal:*

4500 trees/Ha

*Pruning:*

Guyot.

*Production:*

80/90 Q.li/Ha

*Winemaking:*

After a pellicular cryomaceration for 24 hours and the fermentation made with selected yeasts at a temperature of 16°C wine is put in a pressure tank in which a slow refermentation gives to the wine a delicate and typical petillant.

*Taste and flavour:*

Straw yellow greenish coloured wine, delicate and typical taste. Fresh and intense flavour of mint and fresh flowers.

*Gastronomic suggestions:*

Appetizers, pasta, risotti with vegetables, fish dishes.

*Serving temperature:*

6-8°C

*Alcoholic strenght:*

12% vol

*Kind of bottle:*

Bordeaux mod. Astro 0,75 lt.