



C O S T A B I N E L L I

ORTRUGO DOC FRIZZANTE



Grape variety:
100% Ortrugo

Trees disposal:
4000 Trees/Ha

Pruning:
Simple Guyot and cordon spurred .

Production:
70/90 Q.li/Ha

Winemaking:
After a delicate pressing and a settling of 24 hours the must ferments with selected yeasts at a temperature of 16° C. Then a slow refermentation in a pressure tank gives the wine a delicate perlage.

Colour:
Straw yellow greenish wine.

Taste:
Delicate and characteristic with a floral aftertaste.

Fragrance:
Intense flavour of mint and fresh flowers.

Alcoholic strenght:
11% vol

Serving temperature :
12°C

Gastronomic suggestions:
Appetizers, aperitif, fish dishes.

Kind of bottle:
Bordeaux bottle 75cl.