

CECI

1938

CASANOVA ORTRUGO

All the variety, all the charm, all the beauty of life is made up of light and shadow. (Leo Tolstoy)

Ortrugo is an autochthonous white grape variety from the province of Piacenza which has been vinified in purity since the 1970s. The clay and sandy soils enhance the fruit characteristics which gives a typical wine capable of capturing the attention of those who love products with great versatility. Savouriness and sweetness, freshness and good structure, give balance to the hardness and smoothness, shadows and lights of the quality of this wine.



TECHNICAL DATA

Appellation: Ortrugo Colli Piacentini DOC

Category: dry semi-sparkling white wine

Grape variety: Ortrugo

Harvest: late august

Soil: clayey-sandy

Process: white vinification

Winemaking: Charmat method

Alcohol level: 11% vol.

Residual sugar: 13 g/l

Total acidity: 6.5 g/l

Serving temperature: 8/10°C

Sizes available: 0.75 l

Code: G-4

— The data are intended as standard of product

TASTING NOTES

Appearance: Straw yellow colour with greenish reflections, a slight perlage is appreciated.

Nose: Fruity mark of white peach, golden apple and apricot, a delicious floral note which leads to a final of herbaceous hints and accents of minerality.

Palate: The very present effervescence prepares the palate for fruity scents and vegetal notes; the elegance of this wine is supported by a caloric note and the balance between savouriness, freshness and subtle hints of sweetness. All this is integrated in a slight and pleasant almond finish.

Suggested pairings: It is perfect as an aperitif. It is ideal with assorted Italian cured meats or fish appetizers. Excellent with light first courses and vegetable soups. It pairs well with white meat main courses or fish entrees. Thanks to its versatility it goes very well with international cuisine.



CAMPAIGN FINANCED ACCORDING
TO EU REG. N 1308/2013