



# GAIASCHI

· dal 1855 ·

## Ortrugo

*The white wine of our lands, it has been cultivated only here for centuries. During the 1940s, it was involved in a valorization and improvement process that led it to becoming one of the greatest wines of our wine region.*



<b>Name:</b>	Ortrugo dei Colli Piacentini
<b>Type:</b>	lightly sparkling wine
<b>Quality assurance:</b>	D.O.C.
<b>Farming system:</b>	Integrated Farming
<b>Grape varieties:</b>	100% Ortrugo
<b>Yield:</b>	70 hl per hectare
<b>Terrain:</b>	calcareous clay
<b>Estates:</b>	La Casella - Ziano
<b>Extension and altitude:</b>	5 hectares - 280 m elevation
<b>Cultivation system:</b>	single curtain
<b>Harvest:</b>	September
<b>Alcohol:</b>	12% vol.
<b>Serving temperature:</b>	12 °C
<b>Winemaking:</b>	the grapes are crushed and pressed right after the picking, and then ferment without skins at a low temperature for better preserving natural aromas. In February, the wine undergoes the re-fermentation process through the Charmat Method and is then bottled.
<b>Tasting notes:</b>	straw yellow colored. The bouquet reminds of citrus. It is a sparkling wine, fresh on the palate with a long finish.
<b>Serving suggestion:</b>	best served as an aperitif, or with fish appetizers.