

SPARKLING WHITE WINES

SPARKLING  
ORTRUGO

D.O.C.

ESSENCE  
OF  
OUR LAND



## **SPARKLING ORTRUGO**

### **D.O.C.**

#### **GRAPE VARIETY**

Originally made in 1990 from the indigenous varietal Ortrugo, today this is one of the most proven wines of the Tenuta Pernice.

The grapes are cultivated in the Raballa, Sant'Andrea and Colombarola vineyards belonging to the winery.

#### **VINIFICATION**

The grapes are manually harvested and undergo soft pressing immediately after picking.

Part of the must obtained at this stage is left to ferment in stainless steel vats at controlled temperatures.

The rest is kept at temperatures close to 0° C in order to preserve the must sugars, which later ferment in pressure resistant steel vats during the secondary fermentation, thus obtaining a sparkling wine.

#### **ALCOHOL CONTENT**

11,5% vol.

#### **SENSORIAL ANALYSIS**

Intense fruity fragrance, dry and fresh.

#### **PAIRING**

Pair with starters, vegetable first courses, white meats and fish.

#### **SERVING TEMPERATURE**

8 - 10° C



MARIA  
POGGI AZZALI  
TENUTA PERNICE®

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