



ORTRUGO DOC 2007 **AZ. AGR. SANTA GIUSTINA**

production area: Valtidone, Piacenza, Italy

altitude: 300 m o.s.l.

vineyard orientation: south

soil location: plain

varietal: 100% Ortrugo

soil composition: medium dough

harvest: beginning of September/ end of October

vinification: in stainless steel tanks

cellaring: in stainless steel tanks

refinement:

alcohol content: 12 %

serving temperature: serve at 12 C.

culinary suggestions: this is a great aperitif that works well with cold appetizers, cream and butter based pasta sauces as well as fish.

Case format: 6 bottles

WINE CHARACTERISTICS

colour: pale yellow

bouquet: fine, intense with floral and fruity notes and a scent of golden delicious apple

palate: well structured, slightly acidic with a good balance and long finish

Licencee price per bottle \$ 19.40 Case \$116.40

Final retail per bottle \$ 20.40 Case \$ 122.40

VINUM
NOVUM