

# Ogian nostran

## SEMI-SPARKLING ROSÉ WINE

|                         |                                                                                                                                                                                                                                  |
|-------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GRAPE VARIETY:          | Selected white and red grapes.                                                                                                                                                                                                   |
| PAIRINGS:               | An excellent aperitif. Pairs well with light appetisers, light first courses, fresh cheeses and white meats.                                                                                                                     |
| SERVING TEMPERATURE:    | 6° - 8° C.                                                                                                                                                                                                                       |
| PRODUCTION AREA:        | Treviso, Veneto.                                                                                                                                                                                                                 |
| SOIL:                   | Clay-rich, dry and shallow soil over limestone bedrock.                                                                                                                                                                          |
| PLANTING:               | Density: 2,500-3,500 vines per hectare.<br>Maximum yield: 180 quintals per hectare.                                                                                                                                              |
| HARVEST:                | First half of September. The grapes are selected and harvested strictly by hand.                                                                                                                                                 |
| VINIFICATION:           | Gentle pressing in pneumatic presses to extract only the first-press must; static settling of the must; fermentation at a controlled temperature of 16 °C with selected yeasts; racking and maturation in stainless steel tanks. |
| SECONDARY FERMENTATION: | Secondary fermentation in pressurised tanks, with very slow refermentation at low temperatures and one month on the lees.                                                                                                        |

ALCOHOL CONTENT 11 % Vol.  
RESIDUAL SUGAR 10 g/l

PRESSURE 2,5 bar  
BOTTLE SIZE 0,75 l  
CASE 12 bottiglie

BOTTLE GL71 - glass  
WIRE CAGE C/ALU90 - aluminium  
CAPSULE  
CLOSURE

ENERGY FOR 100 ML 282 kj  
68 kcal  
CARBOHYDRATES 1,5 g  
OF WHICH SUGARS 1 g



SPARKLING WINE

PERLAGE  
Pale pink.

NOSE  
a floral, lightly aromatic bouquet.

PALATE  
fruity and pleasantly smooth.