

Ogìan nostran

SEMI-SPARKLING WHITE WINE NATURAL SECONDARY FERMENTATION IN THE BOTTLE

GRAPE VARIETY:	Selected white 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. 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:	Natural secondary fermentation in the bottle with selected yeasts at 12-13 °C.

ALCOHOL CONTENT 11 % Vol.
RESIDUAL SUGAR 2 g/l

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

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

ENERGY FOR 100 ML 268 kJ
CARBOHYDRATES 65 kcal
OF WHICH SUGARS 0,7 g
0,2 g



SPARKLING WINE

PERLAGE
Pale straw yellow with greenish highlights.

NOSE
fruity and floral, with notes of acacia blossom.

PALATE
fresh and dry, with distinctive yeast notes.