

Ogìan nostran

SEMI-SPARKLING WHITE WINE

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 pressurised tanks (Martinotti Method) with selected yeasts at 12-13 °C, followed by chilling, filtration, stabilisation and bottling using cold sterile microfiltration.

ALCOHOL
CONTENT 11 % Vol.
RESIDUAL
SUGAR 10 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 282 kJ
68 kcal
CARBOHYDRATES 1,5 g
OF WHICH SUGARS 1 g



SPARKLING WINE

PERLAGE
Pale straw yellow with greenish highlights.

NOSE
a floral, lightly aromatic bouquet.

PALATE
fruity and pleasantly smooth.