



“TERRAFIABA” ORTRUGO D.O.C.

A sparkling white, it is our freshest and most immediate wine, which, despite its intrinsic simplicity, is the result of a project inspired by the desire to produce base wines endowed with immediacy and freshness, but also with a fine, non-trivial aroma and good structure.

Grapes 65% Barbera, 35% Bonarda.

The Vineyards Sorriso and Cà di Terra vineyards, partly in an elevated position and partly at the bottom of the valley, to enrich the wine with both maturity and freshness;
altitude 180-210 metres above sea level;
clayey-loamy soil (ancient red soil), not very fertile;
planting years 1981 25%, 1983 75%;
training system Casarsa 50%, Guyot 25%, GDC 25%;
plants per hectare 2,200 50%, 3,300 25%, 4,500 25%.

Vinification harvest time early September
soft pressing of whole bunches;
fermentation temperature around 18°C;
prise de mousse in autoclave;
bottling towards the end of winter.

Other news harvest time early September
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fermentation temperature around 18°C;
prise de mousse in autoclave;
bottling towards the end of winter.

Terrafiaba Ortrugo at the table as an aperitif, with cold cuts, various hors d'oeuvres, light shellfish dishes, as an entire meal for a light and refreshing midday meal.

