



CASA BENNA[®]
nel vino il frutto dell'esperienza



ORTRUGO SPARKLING "Genuis"

- NAME:** "Genuis" Ortrugo Sparkling
DENOMINATION: Ortrugo dei Colli Piacentini D.O.C.
TYPE: Dry Sparkling White Wine
GRAPES: 92% Ortrugo – 8% Trebbiano Romagnolo
PRODUCTION AREA: Castell'Arquato – Colli Piacentini
VINEYARDS: On the first hill of Castell'Arquato, vineyards averaging 14 years old, grown according to the classic Guyot method, using only organic fertilizers and without the use of herbicides.
YIELD PER HECTARE: 9 t.
VINIFICATION: The grape bunches, initially hand-picked and placed in small crates, are then destemmed and softly pressed to immediately separate the skins from the free-run must, which is in turn slowly fermented at a controlled temperature. After the first rackings, the wine is filtered at 1.7% residual sugar, which is required for secondary fermentation according to the Charmat method.
AGEING: Stainless-steel
ABV: 11,5%
RESIDUAL SUGAR: 9 g/l
FOOD PAIRING: Wine suited to white fish dishes, light first courses, savoury tarts and risottos. Also great as an apéritif and pairs well with pizza.
SERVING TEMPERATURE: 8°C
VINTAGE PRODUCTION: 4000 bt
TASTING NOTES: A pale straw-yellow coloured wine, its nose calls to mind hawthorn and peach blossom with tropical fruit notes. Temperature control during fermentation enhances the boldness of the aromas perceived, creating a direct line of communication between nose and mouth.



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