



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## ALCYONE ORTUGO DEI COLLI PIACENTINI DOC



WHITE

Appellation : D.O.C.



Grapes Variety : 100% Ortrugo



Alcohol Vol. : 11 %



Bottle size : 750 ml

Region **Emilia Romagna**

### Production Technique:

After a 24-hour cryomaceration of the grapes, gentle pressing is performed. The must is then floated to remove impurities. Fermentation is activated on the clarified must by inoculation with selected yeasts. The process is completed at a constant temperature of 18°C. For bottling, the wine is placed in a pressure tank where a slow refermentation with the addition of selected yeasts completes its fragrance, giving it a delicate sparkle.

### Sensory characteristics:

Straw color with greenish reflections, persistent and fine perlage.

Fresh and intense notes of white-fleshed fruit and flowers on the nose. Delicate and distinctive flavor, with mineral, herbaceous, and fruity notes. Pleasantly savory and drinkable.

### Food pairings:

Ideal with savory appetizers, risottos, and fish dishes.

### Serving temperature:

11.5°C



Tradition and Innovation Since 1920 the Monteverdi family has been in constant search of quality Italian wine, selecting the most prestigious grapes of the Bel Paese and handing down from father to son the legacy of a wine culture refined over the decades. During all these years the cellar has evolved, modernizing both in equipment and in winemaking capacity. Finding the balance between tradition and innovation: this is the constant commitment of the Monteverdi cellars, and at the same time, a guarantee for even the most demanding customers.

85 Hazel Street - Glen Cove, NY 11542

Phone : 516-656-5959 Fax : 516-759-2408

<http://www.viscowine.com> - e-mail: [viscowine@aol.com](mailto:viscowine@aol.com)