



ferraia

Le Staffe Bianco Ortrugo Colli Piacentini D.O.C.

I Vineyard

AREA OF PRODUCTION:
Val Tidone - Ziano - Emilia Romagna

TERROIR:
medium density, slightly calcareous

EXPOSURE:
South

PLANTING DENSITY:
8000 plants/hectar

PLANTING SYSTEM:
simple Guyot

YIELD PER HECTAR:
8,5 q.li

I Winemaking

BLEND:
100% Ortrugo

VINIFICATION:
Soft pressing, lower controlled temperature, fermented with selected yeasts.
Aging in stainless steel tanks. A further 6 month bottle resting.

I Wine

STILL WHITE

COLOUR:
straw yellow with greenish characters

BOUQUET:
intense, delicate and fine with hints of white flowers

PALATE:
dry, velvety and fresh, persistent.

PAIRINGS:
great with delicate starters, grilled fishes, white meats

SERVING TEMPERATURE:
5°-6° C

ALCOHOL CONTENT:
12% vol