



CONTRO TEMPO

ORTRUGO DEI COLLI PIACENTINI DOC

Spumante Brut

2020

Collection Wines in Showcase: through the interpretation of the terroir, we produce wines with a strong personality, made with traditional grapes.

*Multifaceted spumante that livens up a worldly evening and concludes a valuable meeting.
Fine and well-balanced, it can be enjoyed during the entire meal, especially with fish and delicate dishes.*



GRAPE VARIETY: 100% Ortrugo

TERROIR: vineyards are located in Albareto, in the district of Ziano Piacentino (Piacenza); the plantation dates back to 2005 and it is placed on a hillside with a gradient of 15%. The plot has a clay soil, it is 200 m above the sea level and it is facing East. Vines are trained using the espalier technique and pruned by the Guyot system with a planting pattern of 2.5 x 1.3 m. Planting density is 3000 vines/ha and the yearly yield per hectare is 10000 kg.

HARVEST AND VINIFICATION: at the end of August grapes are carefully selected and hand-picked in small boxes. The whole bunches are softly pressed, with a yield of 50%. Fermentation takes place in steel tanks at a temperature between 16°-18 °C. The secondary fermentation in autoclave is started by adding our sweet Ortrugo must kept refrigerated. This wine completes its maturation staying 6 months on the yeasts.

REFINEMENT: 1 month in the bottle

ALCOHOL CONTENT: 11.5% vol

RESIDUAL SUGAR: 5.7 g/l

TOTAL ACIDITY: 5.8 g/l in tartaric acid

CARBON DIOXIDE PRESSURE (20° C): 4.8 atm

COLOUR: bright straw yellow.

EFFERVESCENCE: fine and persistent perlage.

NOSE: fine and delicate, with notes of jasmine and green tea leaves.

PALATE: harmonious and elegant; good structure and fresh flavor.

FOOD PAIRING: this wine can fit both appetizers and entire meals; in particular it enhances fish and seafood, but also simple and delicate vegetable dishes.

RECOMMENDED GLASS: flute goblet; to be served at 8°-10° C.

FIRST VINTAGE: 2015

PACKAGING: 750 ml champagne bottle, 6 per case and gift box; 1500 ml only in gift box.

PRODUCTION: 6000 bottles/year (750 ml).

AWARDS AND SCORES

2016: commended at [Decanter World Wine Awards](#).

2018: silver medal (90 points) at [Wine Pleasures - 50 Great Sparkling Wines of the World](#), bronze at [Women's Wine & Spirit Awards](#) and bronze at [WOW - The Italian Wine Competition](#).

2019 (2017 vintage): 87 points in the Guide [Best Italian Wines](#) by Luca Maroni, gold medal (95 points) at [Wine Pleasures - 50 Great Sparkling Wines of the World](#), silver at [Mundus Vini Spring Tasting](#), bronze at [International Wine & Spirit Competition](#) and 88 points in the Guide [5StarWines](#) (Vitality).

2021 (2018 vintage): 90 points in the Guide [5StarWines](#) (Vitality), silver medal at [WOW - The Italian Wine Competition](#) and bronze at [International Wine & Spirit Competition](#).

2023: 91 points (2020 vintage) in the Guide [Best Italian Wines](#) by Luca Maroni.

