

Santa Giustina Ortrugo Vivace

(Gutturnio Frizzante DOC)

100% Ortrugo



Santa Giustina's Ortrugo Vivace is a stunning bottling from the estate, offering a delightful white wine from a very native varietal. The entire clusters are gently pressed, and then the grapes and must are left to rest at a low temperature for 18-24 hours together (Pellicular Maceration), before being completely pressed off the skins for fermentation in stainless steel. Finished for 20 days in Charmat tanks, this dazzling white has a lovely light 'vivace' spritz in the glass. A complex nose of sage and roses are backed by tree and citrus fruits, as it leads to the well-balanced palate of bright citrus acidity, & round fruit flavors.

Bon Vivant

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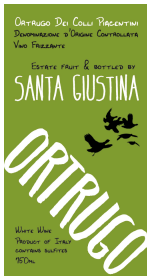
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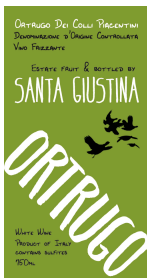
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