

LA TOSA ORTRUGO FRIZZANTE 'TERRAFIABA'



Ortrugo and Trebbiano. Pale straw yellow with green highlights. Fresh notes of pear, melon and citrus, accompanied by delicate floral and vegetal scents. Crisp and clean with a balanced structure of minerality and freshness, finishing with a gentle, barely perceptible tannin. Ideal as an aperitif or paired with salami and local cheeses, shellfish, hors d'oeuvres, or vegetable-based first courses. Organic.

From two vineyard plots located on the hillsides of Vigolzone in the Val Nure area of the Colli Piacentini hills of Piacenza, Emilia-Romagna, Italy. Sorriso, primary estate vineyard owned by the winery and Cà di Terra, a leased vineyard plot almost bordering the main estate. These sites are situated partly at the bottom of the valley and partly in elevated position. The soil is a clayey-loamy and silty mixture. The vines were planted in 1981-1983. The grapes are harvested by hand. Gentle pressing of whole bunches to extract only the most delicate must. Primary fermentation in stainless steel at controlled temperature. Charmat method achieves the light "frizzante" style.

The La Tosa winery, located in the heart of the Colli Piacentini region near Vigolzone, Piacenza, is a family-owned estate managed by Stefano and Ferruccio Pizzamiglio. The Pizzamiglio family has been dedicated to winemaking in this area for generations, with a strong focus on the unique terroir of the Piacenza hills. They emphasize organic farming practices, aiming to cultivate the land in a sustainable, environmentally friendly manner. The winery is particularly known for its high-quality expressions of Gutturnio, a blend of Barbera and Croatina grapes, which is a hallmark of the region. Under the guidance of Stefano Pizzamiglio, the winery has embraced a mix of traditional and modern winemaking techniques, prioritizing minimal intervention to allow the natural characteristics of the grapes to shine. This approach, combined with a deep respect for the local landscape, results in wines that are fresh, balanced, and reflective of the family's commitment to quality and the region's winemaking heritage.

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Tasting Note:

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Ortrugo & Trebbiano. Fresh aromas of pear, melon, citrus, delicate florals & vegetal notes; crisp & clean; balanced structure of minerality & freshness; gentle, barely perceptible tannin on the finish. Organic.

Shelf Talker:

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