

Cantine Bonelli

Ortrugo

Light straw yellow with green reflections, delicate aroma with flowers and grassy nuances, dry on the palate with a pleasant bitter finish.

Ortrugo

Appellation	ORTRUGO dei COLLI PIACENTINI D.O.C.
Vineyard	Located in the Trebbia Valley, the one that connects the Po Valley to Genoa across the Ligurian Apennines. This hilly area constitutes a balanced ecosystem of vineyards alternated to woodlands and crops, making up a perfect model of biodiversity. The gravelly soil is the most ancient of all the surrounding areas and is overlooked by majestic magmatic peaks such as the Pietra Parcellara. The breezy and crisp climate, the soil properties and the expertise of man produce grapes with unique aromas, then turned into truly authentic wines. Soil composition is mixed: the upper layer is clayey – silty, the deeper layer is clay gravel and sandy gravel.
Vinification	Vinification with immediate skin removal, controlled fermentation at 59°F
Pairing	Perfect aperitif and a great match for light courses.
Serving	46-50°F

BONELLI

Anacleto Bonelli founded the winery in the mid 40s, right after the war. In what could be defined today as a pioneering move, he built an activity that was extremely thoughtful of the surrounding territory by creating a network of vine growers in the Trebbia Valley and producing a new, distinctive wine, which reflected and valorized the peculiarities of the area: the Trebbianino Val Trebbia, produced with autochthonous grapes.