

# Croci Tenuta Vitivinicola

## Wines



### **Vino Bianco Frizzante Lubigo:**

100% Ortuga. 7-12 days skin maceration in vats, lightly pressed  
8 months in vats, at least 10 months refermentation on lees in bottle - undisgorged



### **DOC Colli Piacentini Bianco Frizzante Campedello:**

60% Malvasia di Candia Aromatica 20% Trebbiano 15% Ortrugo 3% Sauvignon 2% Marsanne. 11 - 15 days maceration in vats. 8 months aging in big barrels, at least 10 months of re-fermentation on lees in bottle - undisgorged.



### **DOC Gutturnio Frizzante:**

60% Barbera 40% Bonarda. 8 days maceration in open vats with frequent remontage. 8 months in big barrels, at least 10 months re-fermentation on lees in bottle - undisgorged.