

Croci Tenuta Vitivinicola

Wines



Vino Bianco Frizzante Lubigo:

100% Ortrugo. 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.