

CORTESE

<p>PRODUCTION AREA:</p> <p>Piedmont Region - Mainly Monferrato producing area . 100% Selected Subcontractors Continental climate</p>
<p>SOIL</p> <p>Medium soil, mainly calcareous .</p>
<p>VINEYARDS</p> <p>Cortese 95% - Sauvignon 5% Training system: simple guyot Exposition: south, south west / south est Plants per hectare: about 4.000 Age of the vineyard: 20/25 years of average Average yield: 11'000 kg of grapes per hectare</p>
<p>HARVEST:</p> <p>The grapes are manually picked. Harvest takes place around the beginning of September .</p>
<p>WINEMAKING:</p> <p>The grapes are destemmed. Soft pressing is carried out to preserve grape aromas. Free run press juice. Primary alcoholic fermentation is carried in stainless steel temperature-controlled tanks.</p>
<p>ELEVAGE:</p> <p>100% stainless steel tanks</p>
<p>TASTING NOTES</p> <p>The Piemonte DOC Cortese has a light straw yellow colour. The bouquet is fresh, dry and displays pleasant light citrusy notes. . The wine is elegant, harmonic and well balanced.</p> <p>Pairing This wine is ideal as an aperitif or paired with hors d'oeuvres and fish dishes. Serve chilled between 8-10° C .</p>