

CORTESE ALTO MONFERRATO

Grapes Cortese of our vineyards in the hills of Rocca Grimalda, it ferments at a low temperature to preserve the fresh aromas. It is subsequently refined in steel until spring when it is ready for bottling.



Name

Cortese Alto Monferrato D.O.C.

Vines

Cortese

Soil

Silt with a slight amount of sand and clay; altitude 200 m above sea level.

Production technique

Grapes picked by hand towards the middle of September. After a very brief maceration on the skins, it ferments at a low temperature to preserve the fresh aromas. It is subsequently refined in steel on its own yeasts until ready for bottling.

Organoleptic qualities

Pale yellow colour with greenish reflections. It has an aroma of fresh perfumes of tropical fruit, which meet on the palate, well blended with the fresh rich flavour and structure.

Alcohol content 13,20%vol

Food combination and serving

Drink young within two years and serve cool with first course spring dishes and with smoked salmon.

