

## CORTESE DELL' ALTO MONFERRATO



### DRY WHITE WINE, APPELLATION OF CONTROLLED ORIGIN

**GRAPES** Cortese 100%

**PRODUCTION** 70 hectoliters/hectare

#### AREA OF PRODUCTION

The grapes destined for the production of this wine come from the hills of Sant' Antonio di Canelli (AT).

#### METHOD OF CULTIVATION

Guyot training

Planted on a hill 250 meters above sea level

**Gradient:** 20%

**Terrain:** sandy

**Exposure:** southeast

#### VINIFICATION

Following meticulous thinning out prior to the harvest, in order to reduce the production in favor of a considerable increase in quality, the grapes are gathered by hand and taken to the cellar directly in the baskets. The grapes are put directly into the press, which gives a must with very few lees. Immediately after the clarification by decanting, the alcoholic fermentation begins in temperature-controlled vats at 18°C.

The wine is bottled in the spring following the harvest.

#### AGEING

At least three months in the bottle.

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** straw yellow, more or less intense

**Bouquet:** floral

**Taste:** dry, fresh and harmonious

**ALCOHOLIC STRENGTH** 12% – 12.5% abv.

**RECOMMENDED WITH** hors d'oeuvre, pasta dishes, risotto, fish and some types of goat's milk cheese or blue-veined cheeses.

**SERVING TEMPERATURE** 10°C as an aperitif, 12°C at the table.

**BOTTLES** 0.75l

#### STORAGE

Vertical, in a cool dry place, away from light and vibration.