



PIEMONTE DOC CORTESE

Typology: White Wine Petillant

Grape Variety: 100% Cortese

Production Area: Calosso - 350 m s.l.m.

Soil: Clayey limestone

Pruning : Guyot

Vinification: Fermentation in steel tank

Alcohol: 12 % vol

Colour: Brilliant straw yellow with golden reflections

Aroma : Intense, delicate, floral, with fruity aroma

Flavor : Fresh with light bubbles , fruity , savory

Ageing Potential : 1/2 years

Serving Temperature : 7/8°C

Food Pairing: Aperitif, Appetizer, pasta, fish & white meat

