

**CORTESE DELL'ALTO MONFERRATO
DOC DESIGNATION OF
CONTROLLED ORIGIN**

CORTESE

APPELLATION: Dolcetto d'Asti DOC

GRAPE VARIETY : 100% Cortese

PRODUCTION AREA : Castel Boglione

EXPOSURE AND ALTITUDE: west m. 220

AGE VINEYARDS: over 35 years old

SOIL: clay – calcareous

TRAINING SYSTEM: Guyot

HARVEST: hand harvest in the middle of September.

AGEING: stainless steel tanks. 6 months aging in bottle.

ALCOHOL CONTENT: 13- 13,50% vol.

TASTING TEMPERATURE: 10° C

TECHNICAL NOTES:

Cortese is a white grape variety grown in Piedmont since 1700.

From this kind of grape variety, we obtain excellent quality wines, which result elegant and balanced. This wine has a more or less intense straw yellow color, a delicate and floral scent and a dry, pleasant, fresh and harmonious taste.

Cortese comes from over 30 years old vineyards, it can be aged for a long time in bottle, opening up to highly elegant tertiary and mineral aromas.

FOOD MATCHES:

Excellent as an aperitif, with appetizers, light cheeses and delicate fish dishes.

