

# Classics



## Piemonte Cortese

• Piemonte DOC Cortese - 750 ml •

The cultivation of the Cortese vine is gaining more and more importance in the region of Piedmont thanks to its diffusion and its adaptability to our land. It represents the most important white vine after the Moscato. The grapes produced, with an intense golden yellow colour, are pressed and vinified without skins and the must is made to ferment strictly at controlled temperature (18°). The wine obtained has a straw yellow colour with pale green glints, a fruity perfume (slightly aromatic notes and scents of tropical fruits), a sapid, light and inviting taste.

Varietal	Cortese 100%
Vinification	Grape pressing, decantation and fermentation at controlled temperature.
Alcohol	11,5 % by Vol. *
Garde probable	1-3 years*
Serving Temperature	10-12° C.
Food pairings	Its qualities makes it very suitable to be paired with hors d'oeuvres, fish and in summer, when served cool, it is perfect for the entire meal.

\*Average data