Cortese Alto Monferrato D.O.C.

THE HARVEST
Depending on the maturity of the grapes harvesting takes place between 18th and 22nd of September.

WINE MAKING
The grapes are pressed and the must obtained is fined organically. Then, after a racking made to eliminate the lees, some selected yeasts are introduced to promote the alcoholic fermentation. At the end of this process the wine stays in contact with the fermentation lees for 20-25 days, then it is cooled at 10-12 degrees and racked for many times to reach the clarity, due to the remaining sugars it acquires a light foam that gives it its vivacious texture then it will be ready for bottling.



ORGANOLEPTIC FEATURES
Colour: pale bright yellow with green taints similar to the vine leaves.
Bouquet: delicate and fresh, it recalls the apple and the flowers.
Taste: lightly sparkling , young, intense with citrine notes.

HOW TO SERVE IT
Temperature: 8-10 degrees
Serve in white wine glasses
Pairings: it pairs well with aperitifs, main courses and fish dishes. It's better to drink it when it's young.