

Cortese alto Monferrato “Proposta”

From a vineyard in the “valbeccara” region, 20 years old, 250 meters above sea level, yield of 11000 kg per hectare. Harvesting is done only after careful consideration of both the sugar content and the degree of acidity of the grapes. After gentle pressing, the must is fermented at a controlled temperature below 20 ° c. The wine is then left to mature in steel tanks before being bottled. Pale straw-yellow color tending to greenish; delicate and persistent with floral and fruity notes; dry flavor, harmonious and pleasantly savory. To be consumed at 8 ° – 12° c



Appellation: Cortese Alto Monferrato DOC

Grape variety: Cortese

Age of the vineyards: 20 years

Production area: Italy, Piedmont, Asti, Nizza Monferrato

Exposure: aspect west, vineyards "Valbeccara"

Soil composition: marl, sands and sandstone

Vineyard altitude: 250 mt slm

Training system: Guyot

Vineyard density: 4000/vines hectare

Harvest: The grapes are harvested by hand when fully mature in month of September

Vinification system: The grapes are harvested by hand when fully mature, delicately pressed. The must is fermented in vats at a controller temperature of 20°C.

Malo-lactic: Totally carried out

Ageing: 5 months in steel, controlled temperature to obtain a greater extraction of fragrances.

Alcohol: 13% vol

Serving temperature: 8 ° - 12 ° C.

Best consumed with: Raw fish, shellfish, seafood, vegetable soups, white meat and appetizers. Excellent as an aperitif.

Characteristics: Pale straw-yellow color tending to greenish; delicate and persistent with floral and fruity notes; dry flavor, harmonious and pleasantly savory.

Production: Harvesting is done only after careful consideration of both the sugar content and the degree of acidity of the grapes. After gentle pressing, the must is fermented at a controlled temperature below 20 ° c. The wine is then left to mature in steel tanks before being bottled.

Interesting facts: The Cortese dell'Alto Monferrato wine is produced in the Provinces of Asti and Alessandria with wines from the Cortese vine variety and possibly with other white berry grapes (excluding the aromatic ones) in a percentage of not more than 15%.

This wine has a typical clear straw-yellow colour, tending at times towards light green, and with a typically delicate scent and a dry, harmonic and pleasantly bitter taste.

The alcohol content must be at least 10%.

The Protected Denomination of Origin "Cortese dell'Alto Monferrato" label may be used to indicate the sparkling wine or naturally fizzy wine obtained with musts or wines that respond to the conditions and requisites established by the documents on current production specifications pursuant to the norms in