



Viticoltori dal 1914

PIEMONTE DOC CORTESE



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 140 quintals

AVERAGE AGE OF VINES: 20-30 years

GRAPES: 100% Cortese

VINIFICATION AND AGEING: Selection and picking of the grapes. Soft pressing (performed with nitrogen press) and fermentation in stainless steel tanks at a controlled temperature of 18°. Ageing in stainless steel tanks for 3 months and then in bottle for at least 1 month.

COLOR: Straw white with greenish highlights.

FRAGRANCE: Floral and fruity notes. Hints of green apple.

FLAVOUR: Fresh with a slight bitter finish.

ALCOHOL CONTENT: 12%

TOTAL ACIDITY: <5,5 gr./l

RESIDUAL SUGARS: 3 gr./l

PAIRINGS: Excellent as an aperitif but also combined with white meats, fish, fresh cheeses and pizza.

SERVICE TEMPERATURE: 8/10°C

AWARDS

2024 LUCA MARONI > 90 PUNTI (ANNATA 2022)

2023 LUCA MARONI > 90 PUNTI (ANNATA 2021)

2022 LUCA MARONI > 91 PUNTI (ANNATA 2020)

2021 AIS VITAE > 2 VITI (ANNATA 2019)

2020 AIS VITAE > 2 VITI (ANNATA 2018)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.