

CORTESE DELL'ALTO MONFERRATO DOC

Bright straw yellow in colour, it is fresh and pleasant on the nose. The palate is dry, harmonious and tempting.

Type: Cortese dell'Alto Monferrato D.O.C.

Grape variety: 100% Cortese

Altitude: 280 m above sea level

Soil: loam-silt-clay

Harvest: second ten days of September

Vinification: after selection in the vineyard, the grapes are harvested and taken to the cellar, where they are crushed and softly pressed. The must is cleared by natural decantation and ferments at a temperature of 18°C in steel tanks, where it rests on its fine lees for a few months. The wine is bottled during the winter and released for sale after a few months.



CAVALLERO
AZIENDA AGRICOLA