

Cortese dell' Alto Monferrato DOC

GRAPE VARIETY: Cortese 100%

ORIGIN:

Selection of Cortese grapes from a South/South-East facing vineyard planted in 1985 in the Franco Mondo estate in the borough of San Marzano Oliveto, right in the heart of the typical area for the production of Cortese dell'Alto Monferrato.

WINE-MAKING:

Obtained from the fermentation of the softpressed must in stainless steel vats at a controlled temperature.

The wine produced is racked repeatedly to encourage natural clearing, then filtered and bottled.

CHARACTERISTICS:

Pale straw coloured with greenish hues and a delicate but exceptionally persistent bouquet which is reminiscent of fresh fruit; dry and pleasant tasting, it is harmonious and has a slightly bitter aftertaste.

SERVING SUGGESTIONS:

An unbeatable companion for fish, it adorns the most refined tables. Also good with seafood starters and simple starters in general, pasta and rice and all dishes with fish-based sauces.