

CORTESE

PIEMONTE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 25 ha
Soil composition: limestone and clay
Training method: Guyot
Elevation: 820-1,312 ft a.s.l.
Vines/ha: 4,000-4,500 vines/ha
Exposure: South-West
Vines age: 15 years
Harvest time: September
First vintage: 1994
Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cortese
Fermentation

Container: stainless steel tanks
Length: 20 days
Temperature: 64 °F

Aging

Container: 500hl stainless steel tanks
Length: 3 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 0.6 g/l
Acidity: 5.7 g/l
Dry extract: 18 g/l



FOOD PAIRINGS

Ideal with grilled white meat, salads, white fish, and shellfish, or simply on its own as an aperitif.



TASTING NOTE

Pale yellow with green reflections.
The bouquet on the nose is fresh, with primary fruit aromas of green apples, ripe grapefruit, and lime.
On the palate, it is light-bodied and elegant, with lightly honeyed and lemony notes.
The finish is fresh and crisp, with citrus flavors and mineral touches.

PRODUCER PROFILE

Estate owned by: Claudio Manera
Winemaker: Claudio Manera
Total land under vine: 850 ha
Winery production: 25,000,000 bottles
Region: Piemonte (Italy)

