

VERDEMARE

PIEMONTE

CORTESE

D.O.C.

FRIZZANTE



Cortese is one of the most traditional variety of Piedmont. The grape, with white berries and simple flavour, can give, if vinified with meticulous care, a wine with delicate fruity aromas. The sparkling version invites to convivial moments in the open air, which are even better with a view of the “green sea” (mare verde) from the hills mentioned in one of the stories of the famous writer Davide Lajolo from Vinchio, hence its name on the label.

GRAPE: Cortese.

SOIL: Sandy with calcium.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East, West.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: Mid-September, the grapes are harvested, always in the morning in order to preserve their integrity until they arrive at the winery during the day.

VINIFICATION: The entire grapes are soft-pressed and the clear must is separated from the cloudy must thanks to a static decantation. The alcoholic fermentation takes place in reduction in stainless steel tanks at a temperature controlled from 16 to 18 °C and lasts for about 20 days.

AGEING: The ageing is made on the lees with bâtonnage for nearly a month. Then, the wine is clarified and laid in stainless steel tanks for about 4 months. It then goes to a pressured stainless steel tank for the refermentation which last around 20 days at a constant temperature of 20 °C. Then the wine remains in temperature controlled closed tanks for about one month at 10 °C, followed by 3 months of bottle ageing.

TASTING NOTES

The wine has a clear and brilliant straw yellow colour with greenish hues. The nose is flowery with hints of white flowers and fruits of cooked apple and pear with flinty aromas at the end. On the palate, it is dry, well balanced, fine, elegant, slightly fizzy with a pleasant bitterish after taste.

PAIRINGS: Aperitive, fresh cheese, savoury pies, omelettes, minestrone, “tartrà” typical Piedmontese starter, white meat, river or lake fish.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 8 - 10 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO