

## Piemonte D.O.C Cortese 2023

- Plot year of planting 1992
- 70/80 quintals x has average annual production
- Bottle 0.75 cl alcohol content 12.5% vol
- Steel refinement

### PRODUCTION:

- The cultivation of the vineyard takes place in a traditional way in the vineyards owned by the Anziano family, conducted with the utmost respect for nature in compliance with the DOC regulations and the rules of integrated production integrated production Psr Measure 10.1 organic from 2018

- Manual harvest at the beginning of September with immediate transport to the nearby cellar

### VINIFICATION

- The golden and well-ripe bunches are immediately pressed, this operation allows the maceration of the must with the skins for a whole night at 10°C, in this way all the fine and fruity aromas are extracted.
- Soft pressing and decantation of the must to be sent to the stainless steel fermentation tanks at 15/16°.

### REFINEMENT

- To maintain freshness and all the fruity aromas, the strong point of our Piemonte Cortese, the refinement takes place in steel tanks on the fine lees of fermentation and natural decantation for a few months.
- Bottling takes place in the months of February/March following the harvest.

### TASTING

- At sight it appears yellow with greenish reflections typical of the Cortese vine
- Fruity aromas, harmonious with hints of banana and vanilla.

- In the mouth the wine is very balanced, good acidity, fruit aromas, fragrant, slightly lively with a good structure and a pleasantly harmonious aftertaste.

#### AT THE TABLE

- Our Piemonte Cortese accompanies most aperitifs, ideal with all the typical appetizers of our areas, excellent with fish dishes, including raw fish.