

Classics



The cultivation of the Cortese vine is gaining more and more importance in the region of Piedmont thanks to its diffusion and its adaptability to our land. It represents the most important white vine after the Moscato. The grapes produced, with an intense golden yellow colour, are pressed and vinified without skins and the must is made to ferment strictly at controlled temperature (18°). The wine obtained has a straw yellow colour with pale green glints, a fruity perfume (slightly aromatic notes and scents of tropical fruits), a sapid, light and inviting taste.



Montecroce

• Piemonte DOC Cortese - 750 ml •

| | |
|---------------------|---|
| Varietal | Cortese 100% |
| Winemaking | Grape pressing, decantation and fermentation at controlled temperature. |
| Alcohol | 11,5 % by Vol.* |
| Garde probable | 1-3 years* |
| Serving Temperature | 10-12° C. |
| Food pairings | Its qualities makes it very suitable to be paired with hors d'oeuvres, fish and in summer, when served cool, it is perfect for the entire meal. |

*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

