

White Wines



Cortese is a typical grape variety from Piedmont which gives simple but very delicate and fruity wines if vinified properly. After destalking and gently pressing the Cortese grape, the must is decanted at temperature controlled (18°-20°) till all sugar turned into alcohol. This wine is gently fizzy and dry with hints of aromas of banana. It is delicate but persistent.

Verde Mare

• Cortese dell'Alto Monferrato -DOC - 750 ml •

Varietal	Cortese 100%
Winemaking	Grape pressing, decantation and fermentation at controlled temperature. Re-fermentation in pressure tank.
Alcohol	11,5 % by Vol.*
Garde probable	2 years*
Serving Temperature	10-12° C.
Food pairings	Goes well with vegetable hors-d'oeuvres, salads, light first courses, meat and fish.

*Average data



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

