

Montecroce

PIEMONTE

D.O.C.

CORTESE



Montecroce, in dialect '*Mun d'la crus*', is a locality already mentioned in the land register of Vinchio in 1730. Legend has it that a large cross was erected here on the extreme edge facing the Bricco dei Saraceni. In 935, this place was the scene of a great battle between the Aleramici and the Saracens, won by the former and decisive in driving the latter away from these hills. It was a victory to be celebrated with great feasts in which, at least according to the tradition, a fresh, light body wine could not be missing, to be consumed in large quantities without too much damage to the drinkers' lucidity. Was it Cortese, in dialect "*Corteis*" or "*Curteis*"? This question is destined to remain unanswered. The fact remains, however, that from immemorial time this indigenous white grape variety has been grown on the hills of Alto Monferrato, producing light, pleasant and easy drinking wines.

GRAPE: Cortese.

SOIL: Sandy soils with some 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 in the morning and delivered to the winery during the day, so that the grapes arrive fresh at the winery.

VINIFICATION: The grapes are softly pressed and the clear must is separated from the turbid must. The clear must is clarified and put in stainless steel tank for a 20-day alcoholic fermentation at a temperature from 16 to 18 °C.

AGEING: Maturation is made on the lees with *bâtonnage* for nearly a month. Then the wine is clarified and laid on stainless steel tanks for about 4 months. We do not proceed with the malolactic fermentation so the bottling occurs beginning of spring occurs in the beginning of spring.

TASTING NOTES

The colour is straw yellow with greenish hues. The wine has floral aromas of white flowers and fruity aromas, which remind of cooked apple and pear. The nose is mineral with flint hints. The palate is dry, harmonious, elegant with pleasant bitter aftertaste.

PAIRINGS: aperitive with fresh cheese, savoury pies and omelettes, white meats or fishes from the rivers and lakes.

ALCOHOL CONTENT: 12.5% vol.

SERVING TEMPERATURE: 8 - 10 °C.

SIZE: 3 l - 10 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO