



CANTINE POVERO

Corsiero Biondo

CORTESE DELL'ALTO MONFERRATO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Semi-sparkling



Year

2017

Grape Variety

Cortese

Vineyard

Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: 9.500 kg

Soil: sandy and clayey

Harvesting: manual

Winemaking

Removal of grape stalks and cooling at 10/12°C

Cold maceration for 10/12 h

Soft pressing at 1 Atm

Natural decantation for 12 h

Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 15/16°C

(with selected yeasts inoculation)

Fermentation time: 15/16 days

Ageing: 2/3 months sur-lie

Refermentation in pressure tanks up to 1,5 bar

Tasting Notes

Colour: pale straw yellow

Flavour: delicate and persistent, mineral, with notes of lemon and pineapple

Taste: dry and harmonious

Serving temperature: 8/10°C

Food matching: hors d'oeuvres, fish, cold dishes

Alcoholic Content

12% vol

Ageing potential

Excellent during the first year following the grape harvest

Packaging information

Bottle size: 75 cl

Bottles per case: 12

Shelves: 5

Cases per layer: 11

Cases per pallet: 55

Case size: 32x24x31.5

Full case weight: 14.8 kg

Pallet: 80*120*170 euro-epal

EAN: 8029591002462

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Monferrato

Roero

Langa

