

Piemonte Cortese



SOIL: CALCAREOUS
HARVEST PERIOD: SEPTEMBER
AGING: 4 – 5 MONTHS

CHEMICAL ANALYSIS

ALCOOL: 12.00% – 12.50%
SUGARS: 1.00 – 2.00 g/l
ACIDITY: 5.00 – 6.50 g/l
SULFUR: 60- 90 mg/l
FEATURE: STILL

ORGANOLEPTIC CHARACTERISTICS:

Color: bright yellow
Aroma: subtle and characteristic
Serving temperature: 14-15 ° C.
It can be kept: for 2-3 years

ACCOMPANYING DISHES

Particularly suitable for fish dishes, shellfish appetizers

