



Cerutti

CORTESE DELL'ALTO MONFERRATO D.O.C.

2017

Colour: straw yellow with green hues.

On the nose: fine, fruity, scents of white flowers and fresh herbs.

Palate: fresh, sapid, quite structured, pleasant.

Perfect food matches: aperitifs, fish antipasti, soups, tortelli filled with ricotta and spinach, grilled fish, vegetable flans.

Serving temperature: 8 - 10 °C

THE VINEYARDS

Grape variety: Cortese

Vine system: Guyot

Plant density: 4000 vines per ha

Soil: friable calcareous marls, with a good amount of sand and little silt and clay.

Exposure: south-east, east

Elevation of the vineyards:

more than 250 m a.s.l.

Position of the vineyards: Cassinasco and surrounding municipalities.

Harvest: September, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: a classic, produced by the Cerutti family since always.

Vinification: soft pressing and slow fermentation in tanks.

Malolactic fermentation: absent.

Ageing: in steel tanks.

Alcohol content: 12% vol.

Total acidity: 5,2 g/l **Ph:** 3,15