



## *Oltrepò Pavese Cortese Alezeia* DOC

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### GRAPE VARIETIES

*Cortese*

### WINEMAKING

*The grapes are de-stemmed, crushed and put in a pneumatic press, the resulting must is then allowed to settle. The now-clarified must, after the addition of selected yeasts, ferments in temperature-controlled stainless steel tanks at 18°C.*

### AGEING

*At the beginning of February the wine is autoclaved for the second fermentation, selected yeasts are added, and fermentation is stopped at 2.5 bars. This process usually takes about 45 to 60 days.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*A pale straw yellow color, lightened up by fine second-fermentation perlage.  
A lemony, truly mineral wine that features delicate white flowers and herbal nuances.*

### GASTRONOMY

*Crisp and dry, it's the perfect wine to start a summer al fresco meal, from aperitif to starters and hors d'oeuvre, such as fried onion rings, courgette flowers, ascolana olives, fried salvia, all sorts of omelets and savory tarts.*

*Serving temperature 10°C*

## AVAILABLE FORMATS

*75 cl*

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