



Cortese grape, that quite surely owes its name to the pleasantness of the wine (in Italian cortese means kind), is a local variety. In the 19th century it was widely cultivated in Oltrepò Pavese, once a province of the Piedmont region until the unification of Italy in 1859, subsequently passed over to Lombardy.

The real origin of this grape is unknown; we think that it spread over to Piedmont thanks to Carthusian cloisters, being first quoted in some 17th century documents.

Oltrepò Pavese Cortese DOC

GRAPE VARIETIES

Cortese

WINEMAKING

The grapes are directly 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

In stainless steel until bottling.

ANALYTIC DATA

Alcohol content: 12 - 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow with golden tinges is the color of Cortese; at the nose it reveals an intense, pronounced pomaceus scent, especially of rennet apples, with a typical hint of almonds towards the end.

GASTRONOMY

Pleasantly buttery at the palate, caressing and lightly structured, the perfect wine to pair to starters, light or vegetables hors-d'oeuvres (stuffed courgettes, brazed eggplants), seafood, trout meunière, risotto with Cortese, baked sea bream, and white meat.

Serving temperature 10°C

AVAILABLE FORMATS

75 cl



3L, 5L or 10L available for this format.



