

Col dei Venti

Piemonte Cortese DOC



The vineyard is situated between Langhe and Monferrato and enjoys a South-East exposure.

After the grapes are softly pressed, fermentation takes place in the presence of indigenous yeast and lasts over a 20-25 day period in temperature-controlled stainless steel tanks. The wine then rests on the lees for 2-3 months with frequent bâtonnage. The wine is cold-stabilized and then bottled.

Grape varieties : Cortese

Altitude : 250-280m ASL

Exposure : East/Southeast

Soil : Marl, limestone and clay

Alcohol : 13.5%

Tasting notes :

In the glass, a straw yellow color. This wine's intense bouquet varies from a floral to a mature peach fruit. Pleasingly fresh, balanced and consistent on the palate. There is an overall significant resemblance to the varietal character and the terroir from which it originates.

