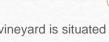


Col dei Venti

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 wine 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.





PIEMONTE CORTESE

COL DEI VENTI