Col dei Venti

Piemonte Cortese DOC

The vineyard is situated between Langhe and Monferrato and enjoys a South-East exposure. The grapes are soft pressed followed by natural sedimentation and temperaturecontrolled fermentation.

Grape varieties Cortese

Altitude 250-280m ASL

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.





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