

PIEMONTE D.O.C. CORTESE ADELASIA



<i>Grape-variety</i>	Cortese
<i>Area of production</i>	Piemonte
<i>Vinification</i>	Soft pressing; fermentation in stainless steel at a controlled temperature of 18-20°C; maturing in stainless steel for 4 months.
<i>Ageing</i>	Matured in stainless steel
<i>Winemaker's notes</i>	Inviting fresh liveliness and intoxicating wild flowers on the nose, with the mineral qualities of the terroir.
<i>Food & wine matches</i>	Aperitifs, fresh salads, sushi, fish-based dishes, bruschetta.

SANSILVESTRO