



WHITE DRY WINES / LE CASSETTE DI ALICE

Cortese Alto Monferrato d.o.c.

🍷 WHITE DRY WINES D.O.C.



Colour: light green. Aroma: ripe grapefruit.

Palate: medium bodied, with citrus flavours and mineral notes, it finishes with gently zesty acidity.

Region: the Monferrato hills in the South of the Province of Alessandria-Asti, Piemonte. South West aspects at altitudes between 250 and 400m. Limestone-clay soil.

Vineyard: Cortese (grape variety) fruit came from the "casarei" vineyard. Piemonte low Guyot trellis. Average age of vines 20 years. Planting density 4,000-4,500 vines/ha.

Wine making: 7,500 Lt/ha. The fruit was hand harvested from at the end of September. 100% tank fermented under temperature control.

Analytic data: alcohol content 12% vol. Total acidity 6 g/l. Serving temperature: 8-10°C.

Packaging: in cases of 6 and 12 x 750-ml bottles.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13