

Cadicarassa

Cortese dell'Alto Monferrato

Denominazione di Origine Controllata

GRAPES: Cortese 100%.

AREA OF PRODUCTION: the grapes destined for the production of this wine are grown on the hills of Sant'Antonio di Canelli, in the province of Asti.

TERRAIN: sandy.

EXPOSURE: south-east.

ORGANOLEPTIC CHARACTERISTICS:

Colour: straw-yellow of varying intensity.

Bouquet: dry, harmonious pleasantly aromatic with good acidity.

Taste: young, fruity, floral, intense, fairly complex, fragrant and fresh.

ALCOHOLIC STRENGTH: 12.5-13% vol.

RECOMMENDED WITH: hors d'oeuvres, soups, pasta dishes, risotto, fish and, in some vintages, with goat cheeses and blue-veined cheeses.

SERVING TEMPERATURE: at 10°C as an aperitif, 12°C at the table.

