



CANTINE ROGIOTTO

Cortese

Cortese, "Corteis" in Piedmontese, is an autochthonous white grape variety, cultivated in the predominantly hilly area of Southern Piedmont where it seems to have originated. Cortese was chosen as court berry by the Genoese Renaissance nobility, thus giving impetus to specialized cultivation, also favored by the particular climatic condition of the territory which benefits from the proximity of the Ligurian Sea.

After a period of oblivion due to the destructive effects of phylloxera, Cortese has undergone a revaluation since the 1950s, when it was rediscovered and re-proposed.

NAME: Piedmont DOC Cortese

VINES: Courteous 100%

VINEYARDS:

- **Location:** Cella Monte, locality in the Monticelli region

- **Farming system:** Guyot, density 4000 vines/HA

- **Altitude:** 210-240 m asl

- **Exposure:** SOUTH EAST, WEST

- **Ground:** hilly, white, composed of overlapping layers of limestone and sandstone

HARVEST: manual, mid-September

MACERATION: no

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 30 days

MALOLACTIC: no

AGING: in stainless steel tanks on its noble lees with repeated battonage, subsequently in the bottle.

AGING POTENTIAL: 3 years

AVAILABLE FORMATS: 0.75l

TASTING NOTES:

the color is light straw yellow with greenish reflections.

The aromas are fine and delicate with floral and fruity notes, mainly acacia, hawthorn and white peach. The taste is dry, rightly acidic, with a slightly bitter aftertaste harmonized by a good sapidity.

PAIRINGS:

excellent as an aperitif, combined with simple fish dishes, but also with Asian cuisine, especially with sushi. In the area of origin, however, the privileged pairing is with truffle tajarin.

Serve at a temperature of 8 - 10°C

