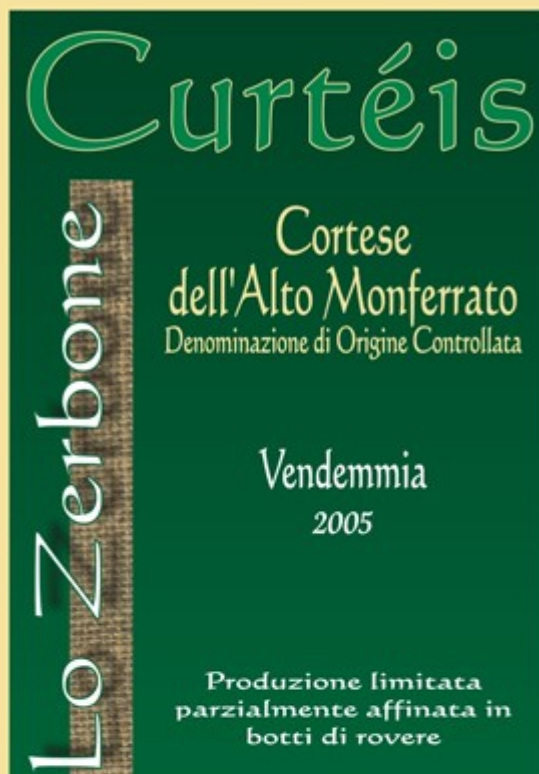


Curtéis, Cortese dell'Alto Monferrato DOC

Straw and a little golden colored. Rather full bodied but palatable white wine. A selection of the Cortese grapes, in part fermented in oak barrels. Ideal for fish and poultry dishes. Service temperature 10-12°C.



Grape-vine:

Cortese harvested from 21/09/06 till 24/09/06

Vinification:

15 days in steel tank, temperature 16°C, selected yeast

Winemaking:

during winter period of 2 months by 0°C for tartaric stabilisation, malolactic fermentation, 50 % aged in 500 litres oak barrels Allier on the yeast (bâtonage) for 10 months. This wine was not corrected with must or sugar neither acidified or disacidified. The only measures taken are application of bentonit and addition of metatartaric acid.

Bottling:

lot LB702, 2000 bottles

Analytic description:

alcol: 13 % Vol., total acidity: 5,7 g/l, extract: 18,8 g/l, sugar residue: 3 g/l



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