

Lo Zerbone, Cortese dell'Alto Monferrato DOC

Straw yellow colored, dry rather acidious wine, typic in Liguria for fish dishes. The taste is of resin, apple and pear. Service temperature 10-12°C.



Grape-vine:

Cortese, harvested the 14/09/07 and 17/09/07

Vinification:

15 days in steeltank half fermentation not yet pressed, fermentation temperature 16°C, selected yeast

Winemaking:

steel tank, during winter period of 2 months by 0°C for tartaric stabilisation, malolactic fermentation. This wine was not corrected with must or sugar nore acidified or disacidified. The only measure taken is addition of metatartaric acid.

Imbottlement:

lot LB801, 1200 bottles

Analytic description:

alcol: 13 % Vol., total acidity: 5,0 g/l, extract: 19,8 g/l, sugar residue: < 1,0 g/l lot LB801, 1200 bottles

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