



CORTESE DELL'ALTO MONFERRATO DOC

Certified organic

No sulphites added



VINEYARD

Location: Piedmont region - municipality of Ovada

One hour southern from Milan, thirty minutes norther from the Genoa's see

Grapes: Cortese

Soil type: south facing, at an altitude of around 300 meters above sea level

Vines per hectare: 4500

Training system: Vertical Shoot Positioning with Guyot pruning.

Harvesting period: generally in the second week of September.

WINE CELLAR

Vinification: Simplicity often makes things more interesting. This Cortese wine is an example. The processing of the grapes, which are rigorously selected and hand-picked, has been closely monitored without any other specific action needed and favoured by organic and high-quality raw materials. A small portion of the must together with the grape skins have initiated the fermentation of a pulp obtained from pressing the remaining grapes. This light pressing is aimed at considerably reducing the dissolution of oxidisable substances, making the addition of sulphur dioxide in any form unnecessary. This has allowed us to preserve what Nature has to offer.

TASTING NOTES

Light straw yellow in colour with green highlights. Intense and persistent aroma, full-bodied in quantity and quality.

Passionate and intriguing on the palate thanks to its complexity.

ANALYTICAL DATA

	<u>2023</u>
Alcohol strength	13,15% vol.
Total acidity	5,05 g/l
Dry extract	19,8 mg/l
Sugars	0,5 g/l
Total sulphur dioxide mg/l	8 mg/l

wines



CERTIFICATIONS: Castello Grillano' are certified ORGANIC by ICEA.