


CASCINA
SanGiovanni
ALFIERO SOLITO

CORTESE DELL'ALTO MONFERRATO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Cortese

Vineyard: located in Calamandrana

Extension: 1 hectare

Growing method: Guyot

Harvest: manual

Vinification: soft pressing, racking and fermentation for 10/12 days in a steel tank at controlled temperature

Color: straw yellow with greenish reflections of the right intensity

Aroma: typical, floral. Reminiscent of hints of acacia and hawthorn with tropical sensations

Taste: characteristic, of excellent intensity. Sensations of tropical fruit in a very elegant context

Pairings: the most successful pairing is always with fish, but it also lends itself very well to aperitifs, white meats or greasy dishes such as fried foods

Serving temperature: 12-14 C°

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