

Tenuta Carlo Alberto

CLASSIFICATION: Gavi

PRODUCTION COUNTRY: ITALY

GRAPE VARIETY: 100% Cortese

ALCOHOL: 12,5%

VINIFICATION

FERMENTATION: Soft pressing, about 20 days of thermo-controlled fermentation in steel

AGEING: a few months in steel and bottle 8 months

TASTING

VISUAL PROFILE: straw yellow with greenish reflections

OLFACTORY PROFILE: fresh, fruity refined and highly elegant bouquet.

TASTE PROFILE: dry and light taste, pleasingly fresh and harmonious. A reasonably long lasting white wine.

RECOMMENDED WITH: Vegetables in batter, soups, white meats, fresh cheeses, fish appetizers and mixed fried fish



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