



La Patareina

The land, the vineyards, the wine



Piemonte Cortese

Denominazione di Origine Controllata

“Ottantanove”

Vintage	2016
Grape variety	100% Cortese
Yield per Hectare	90 q.li/Ha
Picking	manual with baskets
Vinificazione/Production	The grapes, harvested manually in the baskets, are selected in the vineyard and transferred to the cellar. The first phase separate the grapes and next, follow the soft pressing of the bunches, and then continue the process of fermentation and vinification in a 50 Hl steel barrel, thermocontrolled. Final bottling.
Alcohol	13.23 %
Residual sugar	0.69 g/l
Total acidity	5.06 g/l
Tasting notes	Sensazioni: A wine featuring an extraordinary floral bouquet with clear tropical notes and hints of citrus. A very elegant white, young and persistent and floral fragrance, aromatic, velvety and harmonious.
Food pairing	Ideal with fish dishes such as “guazzetti fish”, crustaceans and spaghetti with clams Excellent with fresh and medium seasoning cheeses such as Raschera and “toma piemontese”. Perfect if combined with “tonnarelli cacio e pepe” or “trofie with liguria pesto sauce”.
Service temperature:	14 °C

THE VINEYARD

Location	Piedmont - Italy
Coordinates	44°45'04.70"N - 8°23'05.29"E
Municipality	Nizza Monferrato (Asti)
Land/soil	clay and sand
Altitude	295 m above sea level
Breeding system	Guyot
Harvest	September

