

ORGANIC WINE OPERATORE CONTROLLATO Nº T96G ORGANISMO DI CONTROLLO MIPAAF IT BIO 007





MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO VERDE	GL 71	♪	RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51	ZS1 FOR	RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALUMINIO	C/ ALU 90	C/ALU	RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			

Piemonte Sauvignon DOC Bio

Corte

O DENOMINATION:

Piemonte Sauvignon DOC Bio



A FORMAT:

0,751



White



₩ GRAPES:

100% Sauvignon Blanc



AGING:

Refine in contact with the fine lees at a controlled temperature for about 6 months.



SERVING TEMPERATURE:

8 - 10°C.

PAIRING:

It goes well with fish-based dishes and white meats. Excellent as an aperitif.



TASTING NOTES:

Color: Visually it expresses a light straw yellow color with slight greenish reflections.

Nose: An expressive and dynamic aromatic profile of citrus, tropical fruit, vegetable notes typical of Sauvignon such as tomato leaf and the evergreen boxwood scent that you breathe while walking through the labyrinth of the Castello di Gabiano.

Taste: In the mouth it is dry, fresh and savory, at the same time you can perceive the heat expressed by the alcoholic component, with a pleasant structure and persistence.

(i) NOTE FROM THE WINE-MAKER:

Corte is a delicate Sauvignon Blanc, a wine with intense and expressive aromas obtained with a particular and prolonged stay on the fine lees at low temperatures.

The yield is 80 quintals / ha obtained with short pruning and sorting during the harvest. The fine label is a reference to the conviviality and elegance that this wine can transmit. Reproduces the page of an ancient manuscript from the private library of the Marchesi Cattaneo Adorno. The Court of Queen Dido is represented with the letter C in gold that the Scribe De Chierico (15th century) uses as the incipit of a chapter of the Aeneid.