



MARENCO



VALTIGNOSA

CORTESE DELL'ALTO MONFERRATO DOC
FRIZZANTE

GRAPES 100% Cortese.

ORIGIN Cascina Valtignosa in Cassine.

WINE MAKING After crushing, gentle pressing is followed by fermentation at controlled temperatures, kept low in order to preserve all of the aromas and freshness of the fruit.

TASTING NOTES Limpid, straw yellow with greenish hues that indicate a young wine. Ample yet delicate floral nose with hints of green apple and citrus. Flavor is soft and lively, with hints of fruit, well-structured. Fine perlage, called frizzante.

PAIRINGS Excellent as an aperitif, it brilliantly accompanies appetizers, fish, white meats, seafood and fried dishes.

SERVING SUGGESTION Open and serve at 10° C.

TECHNICAL INFO Alcohol 11,5% by vol - Contains sulphites.