



CANTINE POVERO

Corsiero Biondo

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

CORTESE

Semi-sparkling



Year

2025

Grape Variety

Cortese

Vineyard

Cultivation system: espalier cultivation -
guyot pruning

Soil: sandy and clayey

Winemaking

Removal of grape stalks and cooling at
10/12°C

Soft pressing at 0,8 Atm

Fermentation case: stainless steel,
temperature-controlled tanks

Fermentation temperature: 15/16°C
(with selected yeasts inoculation)

Dissolved Nitrogen Flotation

Fermentation time: 15/16 days

Ageing: 2/3 months sur-lie

Refermentation in pressure tanks up to
1,5 bar

Tasting Notes

Colour: pale straw yellow

Flavour: delicate and persistent, mineral, with
notes of lemon and pineapple

Taste: dry and harmonious

Serving temperature: 8/10°C

Food pairing: hors d'oeuvres, fish, cold
Dishes, focaccia

Alcoholic Content

12% vol

Ageing potential

Excellent during the first year following
the grape harvest

Packaging information

Bottle size: 75 cl

Bottles per case: 12

Shelves: 5

Cases per layer: 11

Cases per pallet: 55

Case size: 32x24x31.5

Full case weight: 14.8 kg

Pallet: 80*120*170 euro-epal

EAN: 8029591002462

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Roero

Monferrato

Langa

