



— Agricola —

COLLE BELVEDERE

PIEMONTE DOC BIANCO DA UVE CORTESE E CHARDONNAY “PRIMAVERA”

White wine of beautiful acidity, which enhances the softness and the slight aromaticity characteristic of this blend. Fine and elegant on the palate, it reveals to be excellent pairing for appetizers, fish and soft cheeses.

GRAPE VARIETY: Blend of Cortese and Chardonnay

SOIL COMPOSITION: South West exposition, 310 m asl. Medium-textured soil characterized by a pebbly surface and deep white marls.

AVERAGE PLANTING YEAR: 2013, traditional Guyot

HARVEST: Manual, beginning September

VINIFICATION AND AGEING: Soft pressing of the grapes, fermentation at 14° C. Ageing in steel with weekly batonnages for 5 months. Bottling under nitrogen coverage.

PRIMAVERA, it is the fresher and more spring (Primavera, in Italian) wine of our range, with the white flowers scent of the Cortese combined with the citrus notes of the Chardonnay, for the perfect terrasse wine.

