

Description of this quality wine:

This Cortese is clear and has a light golden yellow color in the glass with a beautiful shine.



After swirling, this Cortese has a fairly open nose, with floral and blossom aromas and is fresh-fruity with a hint of pleasant minerality



Thanks to the smooth, but fine acidity, the taste develops well. A medium body, white fruit, again that floral touch together with a nice aftertaste, creating a wine that is easy to drink.

Name : Piasi in Silensi (= *Enjoy in silence*)

Appellation : Piemonte D.O.C. Cortese

Grapes : Cortese

Wine making process: Harvested by hand, followed by after selection a temperature controlled alcoholic fermentation. The wine is kept in stainless steel tanks for 6 months before bottling. All this ensures the preservation of the freshness in your glass.

Wine and dine: This wine is ideal to be drunk on its own as an aperitif or as a nice fresh terrace wine. It is also very suitable with shellfish and elegant fish dishes. Also fits wonderfully with asparagus.

Terroir : lime and clay

Yield : maximum 91 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuova 75cl

Cork : Nomacorc

Preservation : 5 years

ABV : 12 %

Serving temperature : 8/10° C



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