

Description of this quality wine:

This Cortese is clear and has a beautiful soft golden yellow color in the glass with a beautiful silver brightness.



After swirling, this Cortese has a floral nose with subtle vanilla notes and is fresh-fruity with a pleasant minerality. Aromas of tropical fruit and agrum gradually emerge.



A surprising diversity of complex aromas, which gradually unfold more and more. Nice "round" and fruity. A soft and delicate wine with body due to the light spiciness and pleasant acidity.

Name : L'Òr in Boca (= *Gold in the mouth*)

Appellation : Piemonte D.O.C. Cortese

Winemaking process :Harvested by hand and after a selection and a temperature-controlled alcoholic fermentation in stainless steel cuves, the wine matures for at least 7 months in barriques of oak and acacia.

Wine and dine: This wine can be enjoyed with gourmet dishes with shellfish, white fish or poultry with sauces. Thanks to the aging in wood, the nicely rounded body makes this wine also very suitable with various cheeses.

Grapes : Cortese

Terroir : lime and loam

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

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc - riserva - cork for long preservation - the wine can never taste corked

Preservation : minimal 7 years

ABV : 12 %

Serving temperature : 8/10° C



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