



GUIDO MAZZARELLO

Vinicoltori da Generazioni



PIEMONTE D.O.C. CORTESE

VARIETY: Cortese 100%

YIELD OF GRAPES PER HECTARE: 110 ql/ha

ZONE OF PRODUCTION:
D.O.C. certified zones of Piedmont

PERIOD OF MATURATION:
last ten days of September

WINEMAKING:
at controlled temperatures in stainless steel tanks

COLOUR:
straw yellow with green reflections

TASTE:
dry, balanced, and pleasing

ALCOHOL CONTENT: 12% ABV

TOTAL ACIDITY: 5,50

RESIDUAL SUGARS: circa 2 g/l

OPTIMUM AGE FOR DRINKING:
preferably within one year

SERVING TEMPERATURE: 10°-12° C (50°-54° F)