Araldica Cortese, Piemonte DOC 2024

IAR0002024

Araldica Castelvero

— Piemonte, Italy

Our favourite great value Italian white from the Monferrato hills made from Cortese, the Gavi grape. A quintessential northern Italian dry white produced in an easy-drinking, fresh style.

Production

Cultivated in the Monferatto hills in the south of the province of Asti, Piemonte on southwest facing vineyards at altitudes between 250 and 400m. The soils here are a rich combination of limestone and clay. Piemonte low Guyot trellis system is used for vines and the grapes are hand-picked. 100% tank fermented under temperature control with 3 months on the lees.

Tasting note

A great value, zesty dry white. Fresh, primary fruit aromas of green apples, grapefruit and ripe citrus fruit on the nose with lightly honeyed, lemony notes on the palate. The finish is fresh and crisp with citrus flavours, a hint of almond and mineral touches.

Food Match

Grilled white meat, salads, white fish and shellfish or simply alone as an aperitif.

ABV:
11.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Claudio Manera

Grape Varieties:
Cortese 100%

Suitable for:
Vegan

Bottle Barcode:
8010471000104