



# La Maranzana

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## CORTESE ALTO MONFERRATO D.O.C. "LA TAGLIATA"



Cortese is the classic Piedmont grape variety. The characteristics expressed in the wine are in large part based on the microclimate and on the soil in which it is grown, in the Monferrato areas around Acqui Terme.

**Tasting notes:** a dry white wine with great character. Its colour is straw yellow of great clarity and brilliance, with yellow-green reflections. Its bouquet is clean and intense, delicate and fresh, featuring floral, citrus, honey and green apple notes. On the palate, it is dry, with a pleasant taste of green apple that leaves a lasting sensation of freshness and fragrance. A well-balanced wine, smooth, with delicate and pleasant bitter notes; it is rich in an attractive and never excessive acidity, which gives the wine great versatility in its modes of consumption.

**Culinary combinations:** this wine is excellent with Italian-style hors d'oeuvres, fish recipes and seafood; it is ideal for aperitifs and for quick snacks.

**Alcoholic strength:** 12% by volume

**Serving temperature:** 15-16° C

**Suggested glass:** flûte

**Storage:** in a cool location, protected from light

**Ageing potential:** 2 years



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### Oenological characteristics

<b>Type</b>	white
<b>Grape variety</b>	100% cortese
<b>Average annual production</b>	30.000 bottles, each 750 ml
<b>Maturation</b>	2 months after bottling
<b>Ageing</b>	not necessary, given the freshness of this wine
<b>Fermentation temperature</b>	16-18° C
<b>Time of fermentation</b>	10-12 days
<b>Malolactic fermentation</b>	not performed, in order to retain the wine's natural freshness
<b>Bottling period</b>	from January to March of the year following harvest
<b>Total acidity</b>	6,20 g/l.
<b>Ph</b>	3,16
<b>Winemaking process</b>	<p>the must is obtained after a partial lowtemperature maceration, and it is clarified using enzymes. It is transferred to other containers to eliminate the lees, and then selected yeasts are added in order to initiate the alcoholic fermentation. This lasts on average 12 days at a temperature between 16 and 18 degrees.</p> <p>The wine is then left to mature lying on the yeast lees for 15-20 days. The result is a product with a fine bouquet and well-balanced body, ready for bottling</p>
<b>Area</b>	Monferrato