



Villadoria
SERRALUNGA D'ALBA

PIEMONTE CORTESE D.O.C. *Atalia*



GRAPE VARIETY

Cortese 100%

PRODUCTION ZONE AND CHARACTERISTICS

Grapes for this wine come from the Alessandria province. The exposure of the mid-altitude hill vineyards and the composition of the terrain (calcareous marl) ensure the production of high quality grapes.

YIELD PER HECTARE

80 hectolitres.

VINIFICATION

Grapes are harvested by hand and then directly very soft crushed. Fermentation takes place at low temperature without contact with the skins (white vinification) in order to emphasize the aromas and characteristics of the grape variety.

AGEING

A vintage wine, it is ready for bottling at the beginning of the year after harvest.

SENSORY CHARACTERISTICS

Straw-yellow colour with light greeny highlights. The bouquet is rich in floral and fruity scents, green apple in particular. The balanced acidity gives it an appealing freshness in the mouth.

ACCOMPANIMENT

A white to drink every day, it goes well with appetizers, low fat white meat and fish.

SERVING TEMPERATURE

10 C°.

ALCOHOLIC STRENGTH

12% Vol.