



Azienda Agricola
PEROCCHIO

Piemonte Cortese D.O.C.

Production area: Vaglio Serra (AT).

Variety: 100% Cortese.

Alcohol degree: 12 % vol.

Vinification: careful and controlled vinification in vetrified concrete barrels.

Organoleptic characteristics

Color - Type: pale yellow with green reflexes, lightly fizzy.

Bouquet: mild and constant with the memory of fresh hay and cherry blossoms.

Taste: wide, very persistent and soft.

Gastronomic matches: ideal with aperitifs, perfect with all seafood dishes.

Tasting temperature: to serve at 10-12 °C.



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