





CorteBianca Essente

Colore

Pale straw yellow.

Perlage

Foam: Persistent, compact, and creamy. Bubbles: Very fine, continuous, and persistent.

Flavour

With notes of slightly under-ripe white and yellow fruit, hints of flowers: from acacia to citrus, with a light perception of magnolia grandiflora. Honeyed notes (acacia and linden), and a slight spicy/balsamic vein (mint and Greek basil) and dried fruit (hazelnut and almond). A final touch of toasted bread crust and vanilla-scented sweets with hints of citrus marmalade (orange).

Taste

Excellent consistency and smoothness, very savory with a nice acidic streak well integrated into the wine's powerful structure, long, persistent, with a final impression of great softness and finesse. Aftertaste: Reflects and confirms the sensations on the nose and palate, also with a slight vegetal/fruity hint of pear and under-ripe apple.

Matching suggestions

Oysters, shellfish, lake and river fish (golden perch, pike in salad, sturgeon, largemouth bass); boiled or white-sauce sea fish in general; cold cuts of all types, from mortadella and cooked ham to goose salami; white meats in general, such as rabbit, chicken, and guinea fowl.

Grapes	Chardonnay 50%, Pinot noir 25%, Pinot white 20%, Erbamat 5%	
Zero Dosage		
Winemaking	Gentle pressing, fermentation in temperature-controlled stainles steel tanks	
Ageing	6 months in stainless steel tanks	
Affinamento	29 months on the lees	
Alcohol	12%	
Service temperature	8 - 10°C	
Vineyards	CorteBianca	
Soil type	Morainic	
Training system	Guyot	
Plants per hectare	6.250	
Production per hectare	70 quintali	
Production quantities	5,000 bottles	
-		VINO