



AZIENDA AGRICOLA
**BENEDETTA
VERGA FALZACAPPA**



DATA SHEET

Denomination	Cortis
Designation	I.G.P.
Grape variety	Cabernet Cortis
Farming	Organic
Harvest	Last ten days in August
Picking	Machine

Winemaking

The grapes are delicately de-stemmed and left briefly to macerate. Then, they are gently crushed into must and this is clarified by decantation. The must then ferments at a controlled temperature in stainless steel containers.

Refining

At the end of this fermentation, the wine is matured on the lees in stainless steel containers for six months. The bottled wine is normally stored in temperature controlled rooms.

Sensory notes

The aftertaste enhances the fruity notes with hints of blackberry jam.

Aroma

Rich in hints of blackberry and blackcurrant.

Palate

Equipped with great structure, rich in extracts that make its taste intense and persistent with a slightly acidic finish

Pairing

Ideal pairing with tasty first courses, red meats, game, spicy cheeses, truffles.

Serving temperature

15 ° - 18°

Agronomic data

Grape variety: Cabernet Cortis
Location: Vallonto di Fontanelle
Type of soil: clayey-silt
Vine orientation and exposure: north-south

Analytical Data

Yield of grapes in wine: 70%
Total acidity: (g./lt) 7,02
Alcohol: 13,32%