

Garlà Cortese

D.O.P. Oltrepò Pavese



Wine Description	Still White Wine
Grapes	Cortese
Production Area	Codevilla and Garlazzolo.
Winemaking	Destemmed grapes are cold macerated in contact with the skins for 6-8 hours. The must is then filtered and cooled before the fermentation at controlled temperature. The wine is then racked in small stainless-steel tanks where it stays for about six months before the bottling.
Appearance	Still straw yellow colour wine with golden glints.
Tasting Notes	Intense long-lasting aroma of fruit. Full body wine of good acidity with aromatic aftertaste of apricot and yellow peach marmalade.
Serving Temperature	6°-8° C
Size	75 cl
Alcohol	12,5% Vol.
Pairings	Ideal with fish dishes, seafood, sushi and vegetable.