

# CORTESE ALTO MONFERRATO D.O.C

## Natural Fermentation and Still



Despite the Cortese grape being around since the 18th century, this wine is not as well known as the Barbera's and the Moscato's. Similar to all wine production, fermentation for Cortese grapes is a natural process in which released yeast digest the sugars and then burps up carbon dioxide. The skill in the science and art of winemaking comes with how well the wine maker controls this end to end process. Also critical to wine excellence is the quality of the grapes. Roberto Urscheler builds on traditional Cortese wine production method by growing his Cortese grapes in optimum conditions on extremely hilly slopes with appropriate exposure. He produces two brands of this interesting wine exclusively with grapes from his Cortese vines.

Cortese Alto Monferrato D.O.C is a still white wine that has an straw colour, a delicate aroma with a dry, fresh and harmonious palate. The Cortese Alto Monferrato D.O.C. "bollicine" (natural rifermentation) is a white dry lightly natural bubbling wine endowed with great structure and personality.

Roberto Urscheler subjects these grapes to a soft pressing before they undergo temperature-controlled stainless steel fermentation. This allows him to preserve the great aromas of the grapes which gives this particular wine such good character. Despite their complexity these wines are easy to drink and are best drunk quite young. They make an interesting and refreshing alternative to some of the better known dry white wines. Normally Cortese wine has an aromatic slightly acidic bite. Light straw yellow colour, with typical green hues, it's a dry, fresh and harmonic wine, where the alcoholic content and the balanced acidity guarantee the fresh and keen taste; pleasantly bitter, it's fruity, fragrant, with a persistent, complex bouquet with scents of banana, apricot, pineapple, green apple, and fresh hay. It enjoys a long and elegant aftertaste. These wines pair well with hors d'oeuvres, light fish, shell fish, pasta, risotto, vegetable dishes, Bruschetta and light snacks. The dry Cortese bollicine is delightful as a refreshing drink to have on its own and either of these wines can be enjoyed as an aperitif

<b>Variety of grapes</b>	100% Selected Cortese
<b>Production area</b>	Mombaruzzo (ASTI)
<b>Appellation</b>	D.O.C
<b>Soil</b>	Calcareus, clayey
<b>Harvesting</b>	Mid-September
<b>Harvest Method</b>	Manual in 20 kg boxes
<b>Fermentation</b>	21-24 days-controlled temperature at 19°/20° C Degrees
<b>Bottling</b>	In springtime
<b>Ageing</b>	not recommended (drink within 1 – 1,5 year of purchase)
<b>Serving Temperature</b>	10°-12° C. when still young - 11° - 13° lightly aged.

Azienda Vitivinicola Gaggino di Urscheler Roberto  
Via Alessandria 61  
14046 Mombaruzzo (AT)  
Tel./Fax: 0141701562  
Cell.: 3294245220  
email: roberto\_urscheler@hotmail.com



**ROBERTO  
URSCHELER**