

## TRIVOLI - CORTESE DELL'ALTO MONFERRATO D.O.C.



**First year of production**

1999

**Grape**

Cortese

**Vineyards Exposure**

Predominantly west

**Altitude**

310-350 metres MASL

**Soil type**

Clayey-marly

**Pruning system**

Guyot

**Harvest**

Whole ripened

**Fermentation**

The must is fermented in autoclaves at a controlled temperature. At the end of fermentation, the natural frothing takes place. The sparkling wine obtained is kept on the fine lees for a few months before being bottled.

**Refinement Condition**

In bottle for at least 1 month and a half

**Alcohol by Volume**

12% ABV

**SKU:** N/A | **Categories:** [Sparkling line](#) |

I am a custom Text