



Vinchio Vaglio, DOC Cortese, Montecroce, Piemonte, Italy, 2023

Producer Profile

Vinchio Vaglio is a quality-minded co-operative, producing wine from growers in both Vinchio and Vaglio Serra villages since 1959.

Located in the breathtaking landscape of the lower Alps facing the Monviso mountain near Asti, Piedmont in north-west Italy, lying between the Po and Tanaro rivers. The rolling Monferrato Hills epitomise Piemonte, with rows of vines, copses of hazelnut trees and woodland, whilst the town of Asti itself is rich in culture, beautiful architecture and surrounded by rich agricultural land. Vinchio Vaglio is a collaboration between 192 families of vine growers, with over 470 hectares of Barbera, accounting for 70% of their production, and other native grapes such as Nebbiolo, Dolcetto, Ruché, Albarossa, Grignolino, Arneis, Cortese, Moscato and Brachetto and international varieties, Pinot Nero, Sauvignon Blanc and Chardonnay.



Viticulture

Produced from 100% Cortese, an indigenous white grape variety that has been grown on the hills of Alto Monferrato, producing light, easy-drinking wines for millennia. The grapes are harvested by hand in the morning and delivered immediately to the winery. The name of this wine comes from the word 'Mun d'la crus' which was mentioned in the land register of Vinchio dating back to 1730. The legend tells that a large cross was erected here facing the Bricco dei Saraceni to commemorate the site of a great battle, the victory of which led to celebrations which required copious amounts of a light-bodied wine, which still kept the drinkers relatively lucid!

Winemaking

The grapes are softly pressed and the clear must is separated and transferred to stainless steel tank for 20 days where alcoholic fermentation takes place between 16 to 18 °C. The wine then matures on the lees with bâtonnage for nearly one month, followed by a clarification before being returned to tank for a further 4 months. No MLF. The wine is bottled in early spring and released one month later.

Tasting Note

An honest expression of Cortese, summer aromas of flowers and hay, layered with lightly aromatic and tropical notes. On the palate the wine is delicate, vibrant with a slight savoury twist and very pleasing finish.

Food Matching

A versatile wine, great as an aperitif with fresh cheese, savoury pies and omelettes, white meats or fish.

Product code: 5206

Technical Details

Varieties:

Cortese 100%



ABV: 12%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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