



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

Product code: `5206

PRODUCER PROFILE

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

It is situated in the foothills of the Alps amidst the breathtaking landscape bounded by the Po and Tanaro rivers, with Asti's famed Monviso Mountain as a backdrop. The rolling Monferrato Hills epitomise Piemonte, where the endless rows of vines are punctuated by the odd coppice of hazelnut trees, while the town of Asti itself has a rich cultural and architectural heritage. Today, the Vinchio Vaglio co-operative comprises 192 families of growers. Their 470ha of Barbera account for around 70% of production, with the remainder coming from other native varieties such as Nebbiolo, Dolcetto, Ruché, Albarossa, Grignolino, Arneis, Cortese, Moscato and Brachetto, along with the international varieties Pinot Nero (Noir), 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.

TASTINGNOTE

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.

TECHNICAL DETAILS

Varieties:

Cortese 100%

Vegetarian

Vegan

Lightweight bottle

Features

ABV: 12%

Closure: Technical cork

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 12 x 75cl

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