



PRODUCER PROFILE

Araldica group Managing Director:
Claudio Manera
Winemaker: Claudio Manera
Total acreage of vine: 2100 (850 Ha)
Winery Production: 25,000,000 bottles



Region: Piemonte

CORTESE PIEMONTE DOC

WINE DESCRIPTION

Castelvero is named after the Antica Contea di Castelvero, a count who once lived on the hills near Castel Boglione, and has carried this name since 1970. The Castelvero philosophy is to pursue the highest possible quality in the vineyard. Most of the work is done manually, including the rigorous grape selection that takes place during the harvest. Castelvero has the capacity to vinify even the smallest lots individually, and wines from each site are handled separately.

TASTING NOTES

Pale yellow color with green reflections. The bouquet on the nose is fresh, with primary fruit aromas of green apples, ripe grapefruit and lime. On the palate is light -bodied and elegant, with lightly honeyed and lemony notes. The finish is fresh and crisp with citrus flavors and mineral touches.

FOOD PAIRING

Ideal with grilled white meat, salads, white fish and shellfish or simply alone as an aperitif.

VINEYARD & PRODUCTION INFO

Vineyard appelation: Asti South hills - Piemonte DOC

Vineyard size: 25 Ha

Soil composition: Limestone and clay

Training method: Guyot Exposure: South west

Elevation: 250 - 400 m a.s.l. Vines/Acre: 4,000- 4,500/Ha

Age: 15 years
Harvest time: September
First vintage: 1994

Production: 200,000 bottles

WINEMAKING & AGING

Varietal composition: 100% Cortese

Fermentation container: Stainless steel tanks Length of fermentation: 20 days at 18 °C

Aging container: Stainless steel tanks of 500 HI

Length of aging: 3 months
Length of bottle aging: 6 months

ANALYTICAL DATA

Alcohol: 12 %
Residual sugar: 0.6 g/L
Acidity: 5.7 g/L
Dry extact: 18 g/L

