

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](#) |

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