

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Amonte Cortese Piemonte DOC



Despite the Cortese grape being around since the 18th century, this wine is not as well known as the Barbera's and the Moscato's.

Like all wine production, fermentation for Cortese grapes is a natural process in which released yeast digests the sugars and then releases up carbon dioxide.

Amonte Cortese wine has an aromatic slightly acidic bite.

Light straw yellow color, with typical green hues, it's a dry, fresh and harmonic wine, where the alcoholic content and the balanced acidity guarantee the fresh and keen taste; pleasantly fruity, fragrant, with a persistent, complex bouquet with scents apricot and fresh hay. It enjoys a long and elegant aftertaste.

This wine pairs well with hors d'oeuvres, light fish, shellfish, pasta, risotto, vegetable dishes, Bruschetta and light snacks.

It is delightful as a refreshing drink to have on its own as an aperitif.

Production Area: Piemonte

Grapes: 100% Cortese

Color: Light Straw Yellow

Bouquet: Fresh, fruity with complex notes of apricot and apple.

Flavor: Dry, light-bodied wine expressing fresh fruit and a very good balance and acidity.

Aging: 8-10 months in Stainless steel casks

Food combination: Fish, pasta, risotto or enjoy it as an aperitif!