



CorteBianca

AS NATURAL AS LIFE

CorteBianca ExtraBrut

Colour

Pale bright gold.

Perlage

Continuous and persistent with very fine bubbles, compact and creamy foam.

Flavour

Elegant and complex, of freshly ripe fruit, of little berries, of yellow and white flowers (lime tree, honeysuckle, acacia), of slightly vanilled biscuit, of agrumated (bitter orange) and delicate honey-flavoured jelly.

Taste

Elegant and harmonious opening, with a freshly acid vein that perfectly marries with the wine's structure, which is savory and of great fullness and length. Sapid - almost salty - ample and persistent.

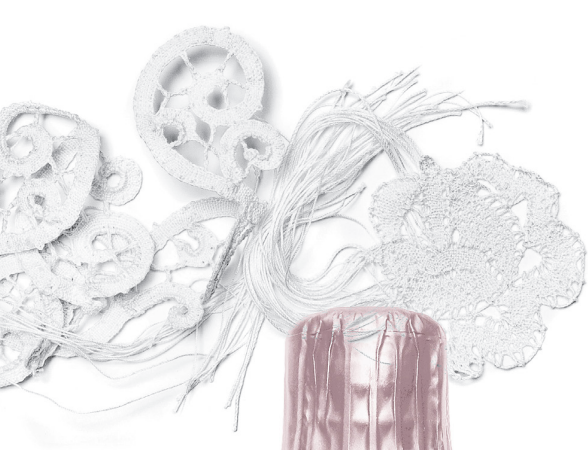
Matching suggestions

All shellfish and fruits-de-mer, both lake- and river-fish (either "white" or "in cartoccio"), poultry.



Grapes	95% Chardonnay, 5% Pinot nero
Winemaking	Gentle pressing, fermentation in temperature-controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	60 months on lees
Alcohol	12%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hectare	70 quintals





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CorteBianca Rosé

Vintage 2018

Colour

Pink with some copper highlights, typical of Pinot noir.

Perlage

Consistent yet subtle, fine and persistent foam.

Flavour

Of small red and black ripe berries (raspberry, blackberry, wild cherry and sour cherry), of slightly unripe red apple and quince, flowery with spicy and agrumated notes, with a light scent of roasted almonds.

Taste

Of fine structure, and with a right balance between acidity and body, delicate and persistent, with a good mineral level. The aftertaste enhances the red berries perception, and possess a pleasant scent of vanilla and tobacco.

Matching suggestions

Beef and goose salami, pasta (traditional cuisine), and pasta with lake fish (tench, carp) on red sauce, clams and mussel soubise, light fish soup, small birds' game.



Vintage	2018
Grapes	80% Pinot nero, 20% Chardonnay
Winemaking	Gentle pressing, fermentation in temperature - controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	38 months on lees
Alcohol	12%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hectare	70 quintals





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CorteBianca Satén

Vintage 2017

Color

Light yellow with a slight greenish gradation.

Perlage

Fine, continuous and consistent. Compact and fine foam.

Flavor

Of fruits (ananas, banana, pear, apricot) slightly unripe, with a subtle vegetable vein (freshly cut grass, mint, parsley), white flowers (agrumes, magnolia, acacia), of brioche bread slightly vanilled, nut's cream, and with a very light honey flavour.

Taste

Highly consistent and harmonious, with a fresh acid vein that marries perfectly with the wine's structure, tasty and highly refined. Very pleasant aftertaste, with notes of fresh and dried sweet fruit, and honey.

Matching suggestions

Oysters, shellfish, lake and river fish (pike, sturgeon), both grilled and baked in the oven, goose salami and rabbit.



Vintage	2017
Grapes	100% Chardonnay
Winemaking	Gentle pressing, fermentation in temperature - controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	36 months on lees
Alcohol	12,5%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hectare	80 quintals

