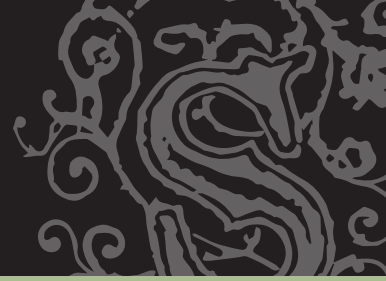


Stella



PIEMONTE CORTESE *Foravia*



The land

Wine: Coretese 100%

Vineyard: Single piece of ground named Camp d'Angel

Piece of ground size: 1 hectare

Exposure: Soth/East

Soil: Sandy calcareous soil

Produzione media: 80/85 ql/ha

La cantina

Cryoconservation of grapes: In cold store for 10 days at 0 °C

Pressing of wine: Diraspapigiatura dell'uva

Maturation: Steel tanks for about 5-6 months, bottle for about 6 months

Production: 3000 bottles

The tasting

It is strongly straw yellow in colour. It is particularly appreciate for its elegant, fruity aroma and delicate, dry and pleasant flavour. Before to being used to make wine, cortese grapes were eaten simply as fruits.

AZIENDA AGRICOLA STELLA GIUSEPPE

di Stella Massimo

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