

AZIENDA AGRICOLA VILLA FIORITA



In 1987, original French Sauvignon vines were planted on the most suitable slopes of Villa Fiorita, to grow the finest quality grapes (Guyot pruning technique, 6,000 plants per hectare). Le Corti is the result of patient work in the vineyards, harvested into 20 kg crates, and of particular care in the cellar.

Ideal serving temperature: 13 °C.

Good with tasty fish dishes and pasta served with sauces that do not contain tomato.

Name:	Le Corti Piemonte Sauvignon D.O.C.
Grape variety:	100% Sauvignon
Training system:	Guyot
Harvest:	early September
Yield:	from 8000 kg/ha
Vinification:	soft pressing with whole berries, followed by 10 months on lees before bottling
Alcohol content:	14%
Colour:	straw yellow
Bouquet:	intense and persistent with mineral scents, saffron and papaya
Flavour:	balanced and textured with great structure, confirming the olfactory impressions
Serving temperature:	13 °C
Bottle:	Bordeaux, 75 cl.
Packaging:	cases of 12 bottles.