



CORTEGAIA

The latest addition to La Scolca, Cortegaia represents our extreme interpretation of environmental and social sustainability. A white wine, dry, obtained with a low alcohol content that allows to maximize the fruity and floral aromas of the grape and with an acid and structure that makes it pleasant and at the same time interesting.

Vinification is the traditional white wine, but with a cold maceration and a fermentation at low temperatures. The idea of sustainability has gone beyond the production of wine, choosing an innovative packaging with a closure obtained thanks to the recovery of ocean plastics.

A sign of how important is the territory in which we grow grapes and our commitment at a global level.

CLASSIFICATION: dry white wine.

ALCOHOL CONTENT: 9.5% Vol.

CERTIFICATION OF SUSTAINABILITY: SQPNI.

VINIFICATION: traditional white with cryo-maceration and temperature control.

SERVING TEMPERATURE: 12 °C.

COLOUR: straw yellow with greenish reflections.

NOSE: intense fruity with floral notes of hawthorn and peach flowers.

PALATE: dry, savory and persistent. Delicate balance and persistent taste.

GASTRONOMIC ACCOMPANIMENTS: suitable for aperitifs, light lunches, fish or pasta dishes.

AVAILABLE PACKAGING

Code	Description
Cobi 06	Standard carton of 6 x 750 ml bottles

