



Casa Vitivinicola "Cá du Ciuvín"

CERUTTI

Asti Cesare d.o.c.g.

TECHNICAL DATA

GROWING LOCATION:

Costigliole d'Asti

GRAPE-VARIETY:

100% cortese

COLOUR:

light straw yellow

BOUQUET:

varietal, very delicate yet lingering

TASTE:

dry, well-balanced, savoury, nicely bitterish

ALCOHOL CONTENT:

12% by vol.

AGEING:

not required

SERVING TEMPERATURE:

8-10°C.



CHARACTERISTICS

Wine made from grapes grown locally. Straw-yellow colour of varying intensity, with delicate nose of fruits of the forest. Crispy and dry, with a nice almondy flavour. Best drunk within two years of the vintage. Pairings: seafood entrées, pasta and soup, risotto with fish-based sauces, etc.

Serve at a temperature of 8-10°C.

Casa Vitivinicola "Ca du Ciuvín" CERUTTI
di Cerutti Sergio

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