



B r i l l a

A wine that reveals itself slowly, but with the curiosity to see what it hides. Brilliant, bright straw yellow with some golden hues. A delicate and fresh aroma, just like its taste; initially, ripe yellow fruit leading to a pronounced mineral note in the finish



Piedmont, Italy.
Denomination: Piemonte DOC Cortese 2023



Cortese



Enologist: Donato Lanati



Clayey soil with parts of marl



Soft pressing of whole, non-destemmed grapes; the resulting free-run juice is placed in stainless steel with controlled temperature fermentation at 18°C. Removal of heavy lees and cooling to 4°C to halt malolactic fermentation



8/9 months aging on the lees in steel



Straw yellow with green reflections



White flowers, green apple, herbal hints



Fresh, light, with good acidity and a mineral finish



Aperitif wine



Tenuta Genevrina

Strada Rosignano, 9
15039 Ozzano Monferrato (AL)

+39 334 582 7305
info@tenutagenevrina.com