

**Domain****Tacchino**

Monferrato is traditionally a famous wine region, in the Piedmont in Italy, where the vineyards cover the hills like a blanket. The Tacchino winery (around 25 hectares, half of which are planted with vines) is in the heart of this green area. The domain has the shape of a natural amphitheater, which protects the vineyards against the cold northern wind from the Alps. The southern location of the vineyards, the 'white' lime-rich soil, the relatively low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines.

**Vinification**

The Cortese grapes come from 25-year old vines with an average yield of 80 hl/ha. The grapes are harvested a little later than common. Cryomaceration for 36 hours followed by a fermentation in inox vessels during 3 weeks. Complete malolactic fermentation and a final maturation in the bottle in the cellars of the domain.

**Taste**

It is a light wine with fine non-expressive aromas. Half full with a good ratio between fruit and minerality. Not the most powerful wine, but lots of finesse.

**Food pairing**

Cheese - mozarellacheese, Salades, Scampi, Antipasta, Crustacea, Aperitif

## General information

Type: White wine

Grape varieties: Cortese di Gavi

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

