

# CUVÉE BRUT

## CASCINA LA POLASTRA

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|-------------------------|----------------------------------------------------------------------------------------------------------------------------|
| <b>Grapes:</b>          | Cortese base with native white grapes from vines located at 250 m. asl characterized by clay and marly/ferruginous soil.   |
| <b>Version:</b>         | Bubbles.                                                                                                                   |
| <b>Vinification:</b>    | In white, in an autoclave, Martinotti method.                                                                              |
| <b>Fermentation:</b>    | Double fermentation, the first classical, the second in autoclave with permanence on the yeasts for a total of 60/70 days. |
| <b>Alcohol content:</b> | 11 % vol.                                                                                                                  |
| <b>Color:</b>           | Straw-yellow color with tenuous golden reflections, fine and persistent perlage.                                           |
| <b>Flavor:</b>          | Intense and dry, with floral hints.                                                                                        |
| <b>Taste:</b>           | Dry, fine, fresh, sapid, very harmonious, lively and elegant Cuvée Brut.                                                   |
| <b>Food pairings:</b>   | Excellent as an aperitif, with fish of all kinds, white meat, poultry, rabbit, and desserts at the end of the meal.        |
| <b>Available sizes:</b> | 75 cl                                                                                                                      |

**Cuvée Brut "La Polastra"**, a wine part of the best Italian tradition, is made on the Piedmontese hills between Capriata D'Orba and San Cristoforo, in the province of Alessandria, where sunny hills are caressed by sea breezes coming from the Ligurian Sea.

It is characterized by a captivating freshness, dry, wrapped by fruity nuances, which give it a sophisticated taste. We like to imagine that in the vineyards where this wine was born, used to walk the princess Gavia, daughter of the king of Franks, after whose beauty and courtesy named the grape variety which gives origin to this fabulous wine, "**Cortese**", mentioned for the first time in a letter by Marquis Doria, dating back to 1659.



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