



## A Posto Piemontese Cortese



**Winery:** A Posto  
**Region:** Monferrato  
**Locale:** Nizza Monferrato, Italy  
**Designation:** Piemonte DOC

**Site:** From vineyards near Nizza, on hilly sites from 2-300 meters in elevation, with soils of stony, calcareous clay. The vineyard is farmed using a protocol of *agricultura integrata*, following principles of sustainable agriculture, in order to protect the enological heritage through low-impact farming. This means intervening only and exclusively when necessary and with minimal treatments, for the health of both consumers and those who work in the vineyards.

**Grapes:** 100% Cortese

**Fermentation and Aging:** Straightforward, clean winemaking. Grapes are hand harvested. Fermentation of the just-harvested and pressed juice in temperature controlled vats. Cold stabilization, with the wine racked and settled until a final, gentle filtration is performed. The wine is then bottled with the least possible sulfur and rests in the bottle till it goes to market in the spring of the following year.

**Notes:** Cortese is the grape of Gavi, and believe it or not - once upon a time - Gavi was Italy's most well-known white wine. There are signs that Gavi - and hence Cortese - is making a comeback. Cortese's naturally high acid (suitable for sparkling wine) and its minerality and even in some cases age-worthiness are once again putting Gavi (gradually) back in the limelight. A Posto Cortese is a simple but delicious white wine with floral aromatics and lovely citrus flavors. Perfect with soups and salads, freshwater fish, and white meats like pork.