



EMPSON & CO.
Experience Italy in a Wine glass



Casalese L'Amor Cortese DOC

“L'amor Cortese” is the winery’s first white wine since 1998, and it is named for the love the winery has for this native variety. Known for its use in Gavi, Cortese grapes are delicate, intriguing and fresh, offering aromas of white flowers, fresh-cut grass, citrus and even petrol with a little age. The palate is refreshing and welcoming, but certainly not simple. An excellent aperitif and very good with fish, vegetables and mild cheese.

Wine exported to: USA, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:

Cortese

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 2 weeks
Type of yeast:	Indigenous
Fermentation temperature:	10-18 °C (50-64 °F)
Maceration technique:	None
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	February
Aging before bottling:	Five months on fine lees
Closure:	Microgranulate cork (diam type)



Organic:	No
Vineyard name:	Monte a Valle
Vineyard location:	Vignale M.to (facing Camagna)
Vineyard size:	8,000 square meters
Soil composition:	Limestone/White clay
Vine training:	Guyot
Altitude:	300 meters(984 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	8 tons per hectare
Exposure:	Southeastern
Years planted:	2016

Age of vines:	3 years
Time of harvest:	Mid-September
First vintage of this wine:	1998
Total yearly production (in bottles):	6,000

Tasting Notes and Food Pairings

Tasting notes:	Pale yellow with greenish reflections; white orange blossom and jasmine; green apple, lime and Williams pears. Fresh and and citrusy on the palate.
Serving temperature:	6-8 °C (42.8-46.4 °F)
Food pairings:	Vegetables, fish and mild cheese
Aging potential:	3-4 years
Alcohol:	12-13%
Winemaker:	Matteo Macchi and Beatrice Gaudio