

Oltretorrente Cortese Colli Tortonesi

Tortona



Wine	: Cortese Colli Tortonesi
Appellation	: Tortona
Grape varietal	: 100% Cortese
Age of Vines	: 40 years old
Soil	: Limestone, chalk, and fossilized shells
Yield	: 5 tons per hectare
Harvest	: Third week of September
Vinification	: Whole cluster pressing, 8 months in stainless steel sur-lie
Aging	: At least 3 months in bottle
Color	: Straw yellow with green highlights
Nose	: Complex, with suggestion of moscato
Taste	: Rich and long, with persistent mineral and chalk
Alcohol	: 14%
Bottle	: Burgundy
Stopper	: Natural cork
Size	: 12/750ml



At a time when many winemakers in Italy are choosing to work for larger, more secure wineries, a select few people deviate from the masses. Winemakers Michele and Chiara seem to be a step ahead of the curve, deciding to stay away from the corporate wine world and to instead make small-production, artisanal wines; organically grown, carefully harvested, and diligently observed throughout the vinification process, these wines are not only unique but loudly reflect their place of origin. Cortese Colli Tortonesi is no exception: dense in its chalk and mineral content, with concentrated ripe yellow and white fruit, the wine is long, complex, and intriguing.