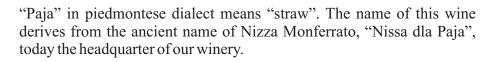


Marco Bonfante S.r.l.

Paja

Piemonte D.O.C. Cortese



GRAPE VARIETY:

100% Cortese

VINEYARD:

The soil is made of thick and solid sandstones, named Serravalle sandstones. The ground has a very light colour. The altitude (300 mt. asl), woods and sea breezes contribute to create a microclimate with strong temperature ranges, which favour the development and the fineness of the aromas.

Training system: Guyot

Vineyard density: 5000 plants per hectare Harvest: Second half of September

Yield per hectare: 65 hl/Ha

WINEMAKING:

Grapes are destalked and soft-pressed at controlled temperature (18°) in steel tanks with selected yeasts.

TASTING:

In the glass the Paja shows a bright straw yellow colour. It has a fine bouquet, pleasantly fresh, with scents of citrus fruits and fruit. On the palate it is delicate, dry, with a very good balance between acidity and minerality. It has a very good structure with a fine bitter almond aftertaste.

Service temperature: 8°-10° (46°F-50°F)

Food pairing: Summer wine, perfect as aperitif. It pairs perfectly with fresh starters. Highly recommended with fish specialities, like linguine with clums, cuttlefish and calamari.

