



PIEMONTE DOC CORTESE MARENGO BRUT

VARIETY - CORTESE

REGION - Piedmont – Acqui Terme

Acquesi only produces DOC and DOCG wines from the region of Piedmont.

SOIL

Piedmont is a diverse region with many microclimates. Monferrato Area, in the Province of Asti and Alessandria, is one of the most famous grape-growing areas of Piedmont, and recently declared a UNESCO World Heritage site. The soil consists of calcareous and limestone, resulting in fresh, fruity wines with a unique minerality.

WINEMAKING & METODO MARTINOTTI

Acquesi is produced using Metodo Martinotti in which the brief secondary fermentation takes place in large vats, preserving all the natural aromas. The must goes through a cold fermentation to achieve the proper balance of flavor, aroma, fruit, and delicate perlage.

HISTORY

In 1895, the Italian oenologist Federico Martinotti, from the Province of Asti, invented the world famous method for sparkling wine based on controlled fermentation in large vats.

20 miles away and a little over 50 years later, Acquesi was founded in Acqui Terme, Piedmont in 1952.

We have recently re-launched this brand with its iconic, Liberty Style design, dating back to the early 1900s from the city of Turin, Italy. Our unforgettable floral pattern symbolizes this period's elegance and joy.

ALCOHOL: 11%

TASTING NOTES & FOOD PAIRINGS

This sparkling wine has a pale straw yellow color supported by a delicate perlage. The bouquet is typical of the Cortese grape offering aromas of fresh green apple, peach, and almonds.

Enjoy as an aperitif or paired with fun starters of fish or white meat.

Serve between 38-50° F / 5-10° C.

AWARDS

