

# o Cônâ

## o Cônâ

VAL POLCEVERA CORONATA DOC

A wine produced from the Albarola, Vermentino and Bosco grapevines, which look eastward from the hills of Morego overlooking Genova and in distance the sea, between quartz stones and flaking slate. Stendhal talks about its qualities in his "Journey to Italy".

- **Denomination:** Coronata Val Polcevera DOC
- **Format:** 0,75l
- **Type:** White
- **Grapes:** Vermentino, Albarola and Bosco
- **Aging:** In steel
- **Serving temperature:** 8 – 10°C
- **Food matching:** Fish-based dishes – White meats – Excellent as an aperitif



MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO VERDE	GL 71		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALLUMINIO	C/ ALU 90		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			

### TASTING NOTES

Visually it appears a straw yellow color with greenish reflections.

The nose shows fruity and floral hints of green apple and orange blossom, followed by secondary green vegetable hints and mineral sensations.

In the mouth it is sapid, warm, full but slender, this sensation is given by its extraordinary freshness a light and pleasant savory-bitter aftertaste is perceptible.

The pleasant structure and persistence is also supported by the mineral component which gives a sapid-bitter background.

**Color:** Straw yellow with greenish reflections.

**Bouquet:** Fine, characteristic, delicate with complex fruity and floral scents.

**Taste:** Dry, sapid, harmonious, intense, complex, mineral with balanced acidity.

### DATA SHEET

Wine of great richness and elegance, characteristics conferred by the Vermentino, Albarola and Bosco vines that find optimal production conditions in the Morego Hills behind Genoa.

The limited production of grapes per hectare is obtained with rigorous pruning and the selection of the grapes during the harvesting phase which takes place by hand.

Pressing of the grapes and processing of the must are carried out in the softest and least invasive way to maintain all the characteristics of typicality and intact aromas.

It is a young and ready-to-drink wine with intense and expressive fruity and floral aromas but also great minerality, obtained and enhanced through a particular and prolonged stay on the fine lees and at low temperatures.