



Marco Bonfante S.r.l.

Paja

Piemonte D.O.C. Cortese



“Paja” in piedmontese dialect means “straw”. The name of this wine derives from the ancient name of Nizza Monferrato, “Nissa dla Paja”, today the headquarter of our winery.

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 clams, cuttlefish and calamari.