



Airales

Derived from the ancient Monferrato dialect, "Airales" refers to an outdoor area caressed by the breeze and kissed by the sun. It is a name for a wine that returns to its origins—a pure Cortese that embodies our desire to proudly promote the indigenous vineyards of Monferrat.

Gentle by definition and airy by vocation, it captivates with a refined, snappy, and—naturally—"cortese" (courteous) character.

Vintage › 2025

Appellation › Monferrato Casalese Cortese DOC

Grape Variety › Cortese

Occasion & Food Pairings › Ideal for summer aperitifs and as an accompaniment to fresh vegetable dishes, seafood, and young (mild) cheeses.

Tasting Notes › Bright, pale straw yellow with greenish highlights. On the nose, notes of yellow flowers and wildflowers stand out—particularly chamomile—alongside green apple and medicinal herbs.

First Year of Production › Long a part of the winery's tradition; it returns in 2025 as a single-varietal of excellence.

Vineyard Name › Vigna Ovest

Soil › Calcareous marl. Fertilization with green compost and cover cropping (green manure).

Altitude › 350 m a.s.l.

Training System › Guyot, under organic management (in conversion).

Planting Density › 4,500 vines per hectare

Yield per Vin › 1,500 g

Fermentation › Temperature-controlled in stainless steel tanks; malolactic fermentation completed.

Aging › 6 months in stainless steel on the lees with periodic batonnage (stirring).