

# LA BATTISTINA



The Battistina estate is located in Novi Ligure, a settlement of ancient Ligurians. The estate covers a total of 65 acres – 50 acres in the town of Novi Ligure and 15 acres in the town of Gavi. The vineyards extend over hilly slopes of a unique combination of limestone and clay, with exposure to the Southeast, perfect for the cultivation of white grape varieties. The special microclimate, soil, and the springtime Ligurian Sea breeze, give the Cortese grape its unique blend of floral and fruity aromas with elegant mineral, multi-layered structure.

The Cortese grape is extremely ancient, documentation of the wine Gavi dates back only to 1798. The Cortese grape had been viewed for many years as the prime grape for white wines in the Northwest of Italy.

The wines that state “Gavi del comune di Gavi” on their label can only do so if their fruit comes from vineyards in the township of Gavi. The “terroir” of this area gives the wine its special character and brings out the best from the Cortese grape.

## GAVI

REGION: Piemonte

WINEMAKER: Claudio Manera

VARIETAL: 100% Cortese di Gavi

COLOR: Lively straw yellow

BOUQUET: Delicate and smooth with the pleasant, fruity scents of ripe pears and nuances of peach

TASTE: It is rich with flavors of pears and peaches, zingy acidity, mineral notes and an immensely long finish

VINEYARD SIZE: 50 acres

CASES PRODUCED: 15,000

FOOD PAIRING: Seafood, hors d'oeuvres, soups, pastas and rice with seafood sauces

SERVING TEMP: Chilled: 55° F (13° C)

