

Gavi nel Comune di Gavi DOCG



Region: Piemonte

Varietal: 100% Cortese

Vineyard: Hillside single vineyard named 'Nuovo Quadro'

Soil: Mostly limestone and chalk

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 600-1200 feet above sea level

Total Production: 4,000 cases

Vinification Process: Grapes are hand harvested exclusively from the town of Gavi in September after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 13%.

Residual Sugar: 3g/liter

Color: Pale yellow with greenish outer rim.

Bouquet: Notes of wild flower, white peach and jasmine.

Tasting Notes: Layers of white peach, lemon rind, flinty with mineral and slight saltiness finishing with balanced acidity.

Food Pairing: Perfect on its own or with a variety of appetizers, all types of seafood and pastas, pork, poultry and risotto dishes.

Ageing: 3-5 years

Serving Temp: 55°F (13°C)

UPC: 783655000051



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