

Gavi DOCG



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



Region: Piemonte

Varietal: 100% Cortese

Vineyard: Hillside vineyards

Soil: Mostly limestone and chalk

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 200-400 feet above sea level

Total Production: 15,000 cases

Vinification Process: Grapes are hand harvested 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: 12.5%.

Residual Sugar: 4g/liter

Color: Pale straw yellow.

Bouquet: Fragrant bouquet of tropical peach and jasmine.

Tasting Notes: Layers of white peach, pears, showing mineral with a slight saltiness and balanced acidity.

Food Pairing: Perfect on it's own or with a variety of appetizers, all types of seafood, poultry and risotto dishes.

Ageing: 2-4 years

Serving Temp: 55°F (13°C)

UPC: 783655000020

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