

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.

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