



**SANTA  
VITTORIA**

## GAVI DOC

The Santa Vittoria estate is perched on a steep hill on the left bank of the Tanaro river, overlooking the neighboring Langhe and dominating the valley below. Its tower dates back to 1386, and it stands in the eponymous village of Santa Vittoria d'Alba. Here, in soils of marine origin, consisting mainly of sand and calcareous sandstone, vineyards are ideal for producing white wines that are fruity, aromatic, and of outstanding prestige. Since 2016, when renowned enologist Giorgia Lavagna joined Santa Vittoria, the winery has vinified, refined, and bottled its prestigious wines in their new cellars in Serralunga d'Alba.

Santa Vittoria Gavi is a bright straw-yellow wine with greenish highlights. It has a full, delicate, and elegant bouquet which brings to mind flowers and fresh fruit – mostly lemons, lilies of the valley, and green apples. Its taste is attractively young, dry, fresh, and well-balanced. An inviting aperitif, it whets the appetite when paired with starters and fish dishes. Gavi is perfect in summer, but there are no seasonal limitations for serving this delightful wine.

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|-----------------------|---|
| GRAPES                | 100% Cortese  |
| LOCATION OF VINEYARDS | Hills close to the Ligurian Appennines  |
| ORIENTATION           | West and East   |
| VINE TRAINING         | Guyot   |
| SOILS                 | Clayey marl and calcareous sandy soil   |
| VINIFICATION          | The wine is vinified where the grapes are grown. After the separation of the must from the skins, the wine is refrigerated and undergoes static racking. After that, the fermentation takes place at a controlled temperature (20°C). |
| AGING                 | The wine is refined in steel for 4-5 months and is then bottled in the spring following harvest.  |
| ALCOHOL CONTENT       | 12.5%   |
| OENOLOGIST            | Giorgio Lavagna   |



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