

Gavi del Comune di Gavi

DOCG

The Cortese grape is a native vine of very ancient origins, widely cultivated in the Alessandria area. It gives life to lean, crisp, vital, ready to drink, and immediately pleasant wines. In the Municipality of Gavi, from which the wine takes its name, this production is a guarantee of the superior quality of this product.

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| GRAPES | Cortese gentile |
| GRAPE YIELD | About 60-70 quintals/hectare |
| AREA | Municipality of Gavi |
| ALTITUDE | From 150 to 250 m asl |
| GRAPE TRAINING | Simple guyot |
| AGE OF THE VINEYARD | 20 years |
| PLANTING DENSITY | 4000 trees /hectare |
| AGING | 4 months in steel |
| VINTAGE | 2021 |
| FIRST VINTAGE | 2010 |
| ANALYSIS DATA | Alcohol 13% vol. |
| AGING POTENTIAL | 2-3 years |

Production area

Plot of almost five hectares in the Municipality of Gavi, characterized by a terroir composed of marls with loose sand, which enhance the delicate aromas of the grapes. The vineyards have a privileged exposure to midday.

Winemaking

The grapes harvested in the first week of September are de-stemmed and softly pressed. Alcoholic fermentation takes place in stainless steel containers, kept at a controlled temperature. After fermentation, the wine rests on the noble lees for at least 4 months before being bottled.

Taste

COLOUR: The color is straw yellow of medium intensity.

BOUQUET: The nose is clear with floral scents in which melon and a light citrus note stand out.

PALATE: At taste, it is slender, very fresh and tasty, it measures well the typical acidity of the grape with a gentle, ready-to-drink profile.

Pairing

Excellent as an aperitif or paired with savory canapés and light appetizers. It is also ideal with delicate fish-based first courses, or with "tjarin al tartufo", a typical pasta dish dressed with truffles, butter and parmesan. Recommended serving temperature: 10-12°

