

GAVI D.O.C.G. DEL COMUNE DI GAVI GRANÉE

GRAPE TYPE

Cortese

PRODUCTION AREA

Production area of Gavi D.O.C.G., Gavi.

HARVEST

Manual, second half of September.

WINE-MAKING PROCESS

Destemming, soft pressing of the grapes and fermentation in stainless steel vats at controlled temperature.

AGEING

Aged in stainless steel vats with time on the lees.

PAIRINGS

It pairs nicely with appetizers, pasta, delicate risottos, fish and white meat main courses. Very pleasant with vegetable-based recipes. Excellent as an aperitif.

SERVING TEMPERATURE

8°C

FEATURES

Pale straw yellow in colour, clear and bright, with greenish tinges. Fresh and floral nose, good intensity and persistence. In the mouth it is dry, pleasantly fresh and long-lasting. The final sensation reminiscent of almonds is typical of the appellation.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

13% vol. (varies depending on vintage).

ALLERGENS

Contains sulfites.

