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GAVI DOCG

**Classification:** white dry

**Grape:** 100% Cortese, vineyard planted in 1997 in Tassarolo

**Position:** South - South-West, altitude of 300 /350 metres asl

**Terrain:** strong calcareous clay with some red soil

**Vin-training system:** guyot, 4000 vines per hectare

**Yield per hectare:** a maximum of 80-85 Q.li/Ha

**Harvest:** manual

**Vinification:** traditional, light pressing whole grape bunches

**Fermentation and refinement:** stainless steel

**Bottles:** 12000

**Alcohol:** 12,50%

## TASTING NOTES

**Color:** bright straw-yellow with light greenish nuances

**Bouquet:** distinctive, delicate, fruity, floral

**Taste:** dry, pleasant, fresh and harmonious

## Food pairings:

It's an ideal aperitif and it complements with elegance appetisers of seafood, chicken and rice salads, white meat escalops, light roasts and mixed fried vegetables and meats

**Serving temperature:** 8-10 °C

## AWARDS



  
molinetto

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