

Girossa

Gavi DOCG



Grape variety: Cortese 100%

Exposure: south, south-east

Training system: Guyot

Village: Capriata d'Orba

Year of planting: 1983

Plants per hectare: 4500

Altitude: 230 mt agl

Malolactic fermentation: not carried out

Aging: at least 4 months in steel tank

First year of production: 2017

Vinification: Harvesting at complete ripeness, pressing and fermentation in stainless steel tanks with controlled temperature.

It comes from selected grapes in vineyards with a South, South-East exposure. These grapes are aged between 35 and 40 years old. After a soft pressing the must is fermented cold in steel tanks.

The prolonged stay for several months on fine lees allows an increase in the aromatic complexity, which gives the nose clear floral scents and captivating notes of pineapple, apricot and peach.

This wine is straw yellow, fresh and pleasant in the mouth with excellent finesse and complexity. Drink it slowly. Gavi Girossa goes well with shellfish dishes and cold appetizers.