



GAVI D.O.C.G.

DRY WHITE WINE

Our Gavi D.o.c.g. is vinified exclusively from Cortese grapes grown in the vineyards belonging to our ancient farm, dating back to the 17th century.

Our Gavi is a dry white wine, has a straw yellow color with greenish hues and stands out for its floral and slightly fruity aromas. On the palate is fresh and harmonious, with mineral notes and a long finish.

Thanks to its delicate sapidity and to its fine aroma it goes well with many foods. It is the perfect match to fish dishes, seafood, vegetable meal and delicate white meats.

GRAPE: *Cortese 100%*

TYPE OF SOIL: *mixed stratified soil (marls and clays)*

VINIFICATION: *Soft pressing of the grapes, fermentation at controlled temperature (17/18° C) in stainless steel tanks, aged for 5/6 months in steel.*

ABV: *12,5%*

COLOR: *Straw yellow with greenish hues*

SERVING TEMPERATURE: *10-12° C*

NET CONTENT: *0,75 lt.*