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GAVI DOCG

Classification: white dry

Grape: 100% Cortese, vineyard in Tassarolo (AL)

Position: South - South-West, altitude of 250 metres asl

Terrain: strong calcareous clay with some red soil

Vin-training system: guyot, 4000 vines per hectare

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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