



REGION: Gavi

ALCOHOL: 12%

BLEND: 100% Cortese di Gavi

VINIFICATION

After soft pressing without adding sulfites, winemaking takes place at a controlled temperature of 62.6 - 64.4°F from 15th September to 15th October, resting on lees in stainless steel tanks.

WINE

Fresh and lively with notes of almond; the palate has an elegant middle structure of balanced acidity, and a dry, lengthy finish.

PAIRINGS

Due to the contrast between the dry finish and the fruity bouquet, this wine is suitable for aperitifs and light Mediterranean cuisines.