

# GAVI D.O.C.G.

## GRAPE TYPE

Cortese.

## PRODUCTION AREA

Production area of Gavi D.O.C.G.

## HARVEST

Manual, during the month of September.

## WINE-MAKING PROCESS

Destemming, soft pressing and fermentation in stainless steel vats at controlled temperature.

## AGEING

In stainless steel vats with time on the lees.

## PAIRINGS

Perfect accompaniment for appetizers, pasta and delicate risottos, fish and white meat main courses. Pairs pleasantly with vegetable-based recipes. Excellent as an aperitif.

## SERVING TEMPERATURE

8°C

## FEATURES

Pale straw yellow in colour, clear and bright, with greenish tinges.

Fresh and floral nose, good intensity and persistence.

In the mouth, it is dry and pleasantly fresh with typical final sensation reminiscent of almonds.

