



#### WINEMAKING PHILOSOPHY

The grapes come from vineyards positioned in alluvial soils with silty clay sediments, interspersed with reddish brown grit, with a medium to medium-fine consistency.

Pressing is soft and the must ferments at a temperature of about 15-16 °C for ten days.

The wine is stored at a low temperature and undergoes a short period of bottle-ageing.

#### TASTING NOTES

**Colour:** straw yellow with greenish hints

**Bouquet:** lively fruitness and floral notes, as well as anise and fresh hay.

**Palate:** balanced, with the just right level of crisp acidity and redolent of ripe fruit.

#### STATISTICAL INFORMATION

**Grape variety:** Cortese

**Alcohol:** 12.0 % vol.

**Appellation:** Gavi DOCG

**Aging:** On the lees in steel vats.

