

VITE COLTE®

CANTINE IN BAROLO

Cà da Bosio

GAVI DOCG DEL COMUNE DI GAVI



WINEMAKING PHILOSOPHY

The Cortese grape variety, grown on the hills of the municipality of Gavi (in the province of Alessandria), is used to make a wine that bears the subappellation “del Comune di Gavi”. These vineyards are situated 250-300 metres above sea level, in soils with a mainly sandy-marly structure: layers of deep marl alternate with sandstone; the colours of these soils vary from light brown to very light.

After a short period of cold maceration on skins followed by fermentation, the wine spends a while maturing on lees, with partial ageing in small barrels. This is followed by a brief period of bottle ageing.

TASTING NOTES

Colour: straw yellow with greenish hints

Bouquet: rich and full, intense scents of camomile, hay and green tea.

Flavour: pleasantly dry and crisp, full and deep in the mouth. Soft and silk-textured with a persistent linger. Exhibiting apricot and peach scents.

STATISTICAL INFORMATION

Grape variety: Cortese

Alcohol: 12.50 % vol.

Appellation: Gavi del Comune di Gavi DOCG

Ageing: partial ageing in small barrels.

