

VITE COLTE®

CANTINE IN BAROLO

Masseria dei Carmelitani

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) produces a wine which can boast the subappellation "del Comune di Gavi". These vineyards are positioned 250-300 metres above sea level on soils that are mainly sandy-marl: deep marls alternating with layers of sandstone; the colours of these soils range from light brown to light.

Pressing is soft, and the clear, free-run must ferments at a temperature of 16-17 °C for about ten days. No malolactic fermentation takes place, in order to maintain a slightly acidic vein. After a short period of bottle-ageing, the wine is ready at the beginning of the new year.

TASTING NOTES

Colour: straw yellow with greenish hints.

Bouquet: lively, generous aromas of ripe fruits and flowers. Herbaceous.

Palate: soft-textured and graceful, balanced and marked fruit-floral complexity. Good acidity and a dry finish.

STATISTICAL INFORMATION

Grape variety: Cortese

Alcohol: 12.50 % vol.

Appellation: Gavi del Comune di Gavi DOCG

Aging: On the lees in steel vats.



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Masseria dei Carmelitani 2025

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Aromas of sliced apples, pears and white flowers. Light-bodied, bone-dry with a light texture and a touch of salinity on the finish. K.D.