



WINEMAKING PHILOSOPHY

The grapes come from vineyards positioned at 200 - 250 metres above sea level, 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

Ageing: On the lees in steel vats

Growing Region: Gavi

