

# 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 2023

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**JAMESSUCKLING.COM** 

90 (30/01/2024)

*An aromatic white with notes of sliced pears, lemon drops and dried flowers. Medium-bodied and textural, almost oily on the palate with some saline and zesty undertones in the finish. Vegan.*

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# Decanter

**JAMES BUTTON**

**92 (08-2023)**

*A very elegant and seductive expression of Cortese, hailing from vineyards surrounding a 14th century farmhouse built by Carmelite monks. Very mineral nose, with wet stone freshness inviting you to take the first sip. Followed on the palate with flavours of yellow apple, peach, quince and melon, supported by a good acid structure. Enjoy with buttered lobster or grilled prawns*