



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

Growing Region: Municipality of Gavi



VITE COLTE®

CANTINE IN BAROLO

Masseria dei Carmelitani 2019

Gavi del Comune di Gavi DOCG



SOMMELIER WINE AWARDS 2020

SILVER MEDAL

'The nose shows a pronounced minerality, with some stone fruits and white pepper, and a very mineral after

taste. Stunning quality for the price - a

good deal for a Michelin-starred restaurant.'

Gaetano Giangaspero, C&C.

'Very tasty and food-friendly, with citrus, apple and star fruits, and some chalky complexity.'

Tim Smith,

Winesurfer Consulting.