



Gavi D.o.c.g

VINEYARDS

In the municipality of Gavi.

GRAPE VARIETY

100% Cortese.

VINIFICATION

Fermentation takes place in the traditional manner, without the skins, and at a controlled temperature for approximately 10 days. The wine is then cold-stabilized and filtered before bottling.

CHARACTERISTICS

The color of the wine is pale straw-yellow; the aroma is fresh and fruity. The taste is dry and delicate.

SERVING TEMPERATURE

10 degrees C.

FORMATS AVAILABLE

750 mL Bottles.

