







# GAVI DI GAVI DOC

Cortese grapes come from a native vine that boasts very ancient origins and it's widespread throughout the Ales- sandrino area. Known for its easy drinkability and for its immediate pleasantness, it gives rise to wines that are clean, fresh and vital. In the Municipality of Gavi, where this wine gets its name, this production is protected by the DOCG label which guarantees the product's high quality.

Grapes: Cortese Gentile 100%

Origin: Gavi

Terrain Type: Marly, calcareous

Altitude: 120 - 150 m above sea level

Cultivation method: Guyot

Vineyard density: 4.500 vines per hectare

Grape yield: circa 75 tons per hectare

Alcohol proof: 13.50%

#### Wine-making:

The de-stemmed grapes are subject to soft pressing. Al- coholic fermentation occurs in steel containers maintai- ned at controlled temperatures. Once fermentation processes have finished, the wine is left to rest in yeasts for at least four months before bottling.

#### The wine:

This wine is a straw-yellow hue of mid-range intensity. It boasts clear floral scents accompanied by a hint of melon and a light suggestion of citrus. To the palate it's elegant, very fresh and tasty, balancing the variety's typical acidity with a 'gentile' profile with good drinkability.

### Combinations:

Great as an aperitif and when served with savory cana- pés and starters in general. Ideal for serving with delicate fish-based first courses and with typical 'tajarin al tartuffo', a pasta dish topped with truffles, butter and par- mesan cheese.

Grapes: Cortese (100.00%)



## Piemonte

Piedmont is located right in the northwest corner of Italy, with Switzerland to the north, France just west and the beautiful Mediterranean coast line and fishing villages of Liguria only an hour and a half south. In the alpine zone it is very cold. The climate however in the lowland is continental: cold winters and often dry, warm summers. There are often formations of fogs as after all it is characteristic in Lowland Padana. On the shores of the lakes the climate is mild.;The Piedmont Wine Region, particularly in the Langhe sub region, is the land of castles, vineyards and romantic hills shrouded in mist. The Alps hover over this lovely wine region, and the region's names in fact makes reference to this (Piemonte means "at the foot of the mountain").

