



## Gavi del Comune di Gavi D.O.C.G.

This is the highest denomination of Gavi

**Grape:** Cortese

**Color:** pale yellow with greenish reflections

**Bouquet:** intense and elegant, mineral and herbaceous. We can find a touch of fire stone, white flowers, and a nice little hint of apricot.

**Taste:** Consistent, mineral with a beautiful acidity characteristic of the Gavi wine. Fresh and pleasantly herbaceous with a touch of almond.

**Wine making technique:** soft pressing, fermentation in stainless steel for 24-28 days. At the end of the fermentation short aging in stainless steel with battonages.

**Food pairing:** fantastic with all type of fishes and fish based dishes, appetizer, tapas, salads, white meat, light cheeses, cold cuts.

**Serve at:** 8-10 °C.