

ESPRIT DU VIN

'An occasion for every wine'

GAVI DOCG



Winemaker's Notes

The grapes are collected in containers and soft pressed. They then undergo fermentation in temperature controlled steel vats at 15-17°C, until sugars are consumed. Malolactic fermentation as necessary.

Description

Intense straw yellow colour that has a fresh and persistent aroma with hints of floral and fresh fruit. Dry and pleasant on the palate with a fresh and harmonious flavor.

Serving Suggestion

Excellent as an aperitif. Best tasted with cold hors d'oeuvres, fish, and seafood.

Spec Sheet

Vineyard	Castelnuovo Belbo
	Piedmont
Varietal	Cortese 100%
Appellation	Gavi DOCG
Vintage	2015
Body	Light
Alcohol %	12.0%