



Bottle size
Lt. 0,75

GAVI D.O.C.G.

The Gavi wine is describe by experts as being a gem among wine from Piemonte.

Its land of origin is in a little area against the Ligurian Appennines

Grape varieties: Cortese 100%

Vineyard location: medium-high hillside (200-300m asl)

Sandy soil with a high content of arenaceous marl

Vinification

The grapes are carefully picked up by hand in the first/second week of September

The grapes undergo soft pressing and the must is separated by the skins. The fermentation is carried out in stainless steel vats at low temperature 18°C, prior to refrigeration and static racking of the must

Ageing

in steel tank for 2-3 months, cold stabilization before bottling

Tasting Notes:

Straw-yellow colour with greenish highlights

Elegant bouquet that remind flowers and fresh fruit, lemon

Its taste is young, dry, fresh and well balanced

Food pairing:

Excellent as an aperitif, it is perfect with starters, fish and shellfish dishes, white meat, pasta, risotto and pizza.

Serving Temperature 10° C



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