

MANFREDI A&C s.r.l.
FARIGLIANO (CN) ITALY

GAVI DEL COMUNE DI GAVI DOCG

DOCG WHITE WINE

CLASSIFICATION D.O.C.G. White wine
ORIGINE Italy – South Piedmont (Province of Alessandria)
TYPE Dry
GRAPE VARIETIES 100% Piemonte doc Cortese
TYPE OF SOIL Clayey – Calcareous
VINIFICATION The grapes are softly pressed and the grape stalks and the skins are separated at once. The must is then piped into steel tanks where it is fermented at a low temperature (about 18° C) to allow the development of fruity tastes. The following process is a static decantation with the use of natural technological components. The preservation is carried out in steel containers at the temperature of 6° C until the bottling time.

AGEING

DATE OF BOTTLING 3 months after the harvest

WINE MAKER Gianni Marchisio

TASTING NOTES

COLOUR straw-yellow colour
AROMA delicate and characteristic perfume, very fresh, fruity and harmonic; after some time it resembles to honey.
PALATE The taste is fresh, harmonic, dry, pleasant and rightly acid; the background is pleasant and persistent.

CHARACTERISTICS

SERVING TIPS Serve cool at 8-10° C.
Cold hors d'oeuvre, pizza. Excellent as an aperitif.

STORAGE Store in a cool and dry place. Ready now for drinking.
We suggest to drink this wine in 2 years

PROFILE Docg wine controlled by Consorzio del Gavi
Guarantee banderoles are issued after tasting
By Chambre of Commerce Team

