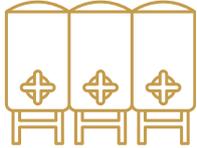


PWS
Premium Wine
Selection

Gavi del comune di Gavi Etichetta Nera

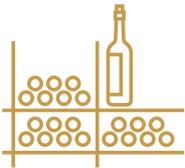


Italy
Piedmont
Alessandria



VINIFICATION

The vinification of this wine involves a cold maceration of approximately 48 hours, followed by fermentation at a controlled temperature of 14-15°C in stainless steel tanks.



AGEING

It matures for about 10 months in steel vats, remaining on the lees with weekly bâtonnage to enhance the aromatic profile during ageing.



Brilliant, intense straw yellow color with greenish reflections.

-La Chiara-



TASTING NOTES



The bouquet is broad and elegant, with pleasant floral and balsamic notes, pronounced fresh fruit, and a characteristic minerality.



CLASSIFICATION

D.O.C.G.

WINE TYPE

White

ALC./VOL.

13,5%



GRAPE VARIETIES

100% Cortese di Gavi

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual



On the palate, it is dry and vibrant, warm and full-bodied, persistent and savory, revealing hints of flint and fresh hay on the finish.