



Gavi del comune di Gavi Etichetta Verde

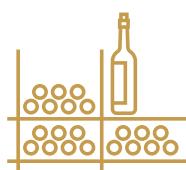


-La Chiara-



VINIFICATION

Vinification begins with gentle pressing of whole grapes using a "Bucher Inertys" press to prevent oxidation and preserve the aromas. Fermentation takes place in stainless steel tanks at a controlled temperature of around 18°C, with a brief period on fine lees.



AGEING

Ageing continues in the bottle for 2-4 months.



TASTING NOTES



Intense straw yellow color with beautiful golden reflections, bright and clear.

The bouquet is intense, fragrant, and distinctive, offering pleasant and elegant notes of apricot and citrus over a subtle mineral and slightly rusty background.

Italy
Piedmont
Alessandria



CLASSIFICATION

D.O.C.G.

WINE TYPE

White

ALC./VOL.

12%



GRAPE VARIETIES

100% Cortese di Gavi

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual



On the palate, it is warm, savory, harmonious, with a juicy, mineral character.