



Principessa Gavia

Gavi DOCG

2022

VARIETIES

Cortese

DESCRIPTION

A wine that comes from the Cortese di Gavi. One of the great historical and traditional vine of the lower Piedmont.

The delay in the start of the growing season, caused by the lack of rain during the winter, was completely recovered during the spring months, characterized by normal temperatures. Rainfall was also scarce in June and July, but the situation normalized thanks to some beneficial thunderstorms and rain in August, which, together with lower temperatures, invigorated the vegetation, leading to good ripening, as well as excellent quality.

Brilliant straw yellow colour with green and gold highlights. On the nose, hints of lime blossom, citrus fruits and golden apple blend perfectly in an intense and fresh bouquet. In the mouth, the softness is well balanced by a hint of acidity that lends freshness to the finish. Good persistence..

Excellent wine as an aperitif but also particularly suitable with starters and first courses based on fish.

TECHNICAL NOTES



Soil: calcareous-clay-loam



*Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yeald: 95 q/ha.*



Fermentation: in temperature-controlled (16-18°C) stainless-steel tanks.



Alcohol: 13%



Suggested serving temperature : 10-12°C



First vintage produced: 1995

FORMATI DISPONIBILI:
0.375 l - 0.75 l.