

## Principessa Gavia

Gavi DOCG

2020

### 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 winter was milder than average, and rain was scarce which, combined, caused an early bud break. With the arrival of spring, the abundant rain restored the water reserve of the terrain. In April – May the temperatures remained high which led to an excellent flowering (even if early compared to the standard) and a good fruit set. All stages of the growth cycle remained early until the harvest which started one week in advance of last year. The sunny climate and the high day - and nighttime temperature differences from mid-August to the end of September allowed for a high accumulation of sugar, color and aromatics in the grapes. Therefore, the 2020 harvest can be considered excellent.

Brilliant straw yellow color, hints of lime, citrus and golden apple on the nose blend perfectly into an intense and fresh aroma. On the palate the softness is well balanced by a hint of acidity. 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: 12,5%*



*Suggested serving temperature : 10-12°C*



*First vintage produced: 1995*



FORMATI DISPONIBILI:  
0,75 l.