



Principessa Gavia

Gavi DOCG

2021

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 mild, with standard rainfall for the season, whereas the following months of April and May were characterized by temperatures below seasonal averages, which caused a modest delay in the flowering phase. The rise in temperatures, as well as the lack of rain, in June and July created a slight water stress and a minor delay in ripening in some vineyards. The excellent temperature variations and sunny weather in September and October ensured a perfect harvest, with grapes of 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) stainlesssteel tanks.

Alcohol: 13%

Suggested serving temperature: 10-12°C

First vintage produced: 1995