

## Principessa Gavia

Gavi DOCG

2023

### VARIETIES

Cortese

### DESCRIPTION

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

Winter was characterized by the prevailing absence of rainfall. In spring, temperatures were lower than in 2022, causing an average delay in development of about 5/7 days that lasted until the harvest. Only in the months of May and June, it rained, albeit not homogeneously. With July and part of August, the high temperatures that led to stress phenomena have returned water, especially in young vineyards or exposed to the south, and southwest.

The harvest of the Cortese di Gavi was of excellent quality and began in mid-September, benefiting from the abundant rains with storms in late August.

Straw yellow with green and gold reflections. The nose is intense, floral and fruity with hints of lime blossom, yellow-skinned citrus and golden apple. In the mouth it is of great structure and sapidity, harmonious with a slight acidity that gives freshness to the whole; good persistence of fruity notes after swallowing.

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:  
0.75 l