LA RAIA

GAVI DOCG
RISERVA VIGNA MADONNINA 2017

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Gavi
DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA
Riserva Vigna Madonnina
2017

It embodies the terroir tradition.
Grapes are handipcked slightly
raisined, with a golden yellow
colouring. The wine obtained
is characterized by a complex aroma
of ripe fruit, honey and candied fruit.

AWARDS

Vendemmia 2016
- Gambero Rosso 2019, 3 Red Glasses
- Bibenda 2019, 4 Grapes
- Vini buoni d'Italia 2019, 2 Stars
- Go Wine. Cantine d'Italia 2019, Worth knowing wine

2015 vintage
- Bibenda 2018, Four Grapes
- Gambero Rosso 2018, Two Red Glasses
- Vitae. La guida vini 2018, High-level wine
- Go Wine. Cantine d'Italia 2018, Worth to taste

Vine
Cortese 100%

Vineyard
La Madonnina vineyard is situated on a south-east facing hill.

Winemaker's notes
Grapes are selected directly in the vineyard and handpicked at the end of September. After the selection, grapes are destemmed and delicately pressed. The must obtained is then decanted – without adding any oenological additives – at a low temperature. Alcoholic fermentation takes place in small stainless steel tanks at a controlled. Nearly 25 days later, at the end of fermentation, the wine is poured into another stainless steel tank, and there it remains for 6 months, as required by the production regulations. The Gavi docg Riserva is then bottled and continues refining for another six months in the bottle, before reaching the market. This refinement procedure makes the wine long-lived and pleasant to drink.

Tasting notes
Colour is straw yellow, more or less intense.
The **aroma** is fine and delicate, with floral hints typical of the Gavi area.
Mouthfeel is rich, dry, harmonic, pleasant to the palate, savoury, with a persistent, warm finish.
Alcohol content: 13%

Perfect pairing
Excellent with seafood, above all with shellfish of which it brings out the particular taste, and with light first courses and risotto. It is the perfect match also for fresh or semi-soft cheese.
Best served: between 10° and 12° C.

Perfect storage
Bottles should be stored in a cool dry place, and in the dark, at 12°/15° C.