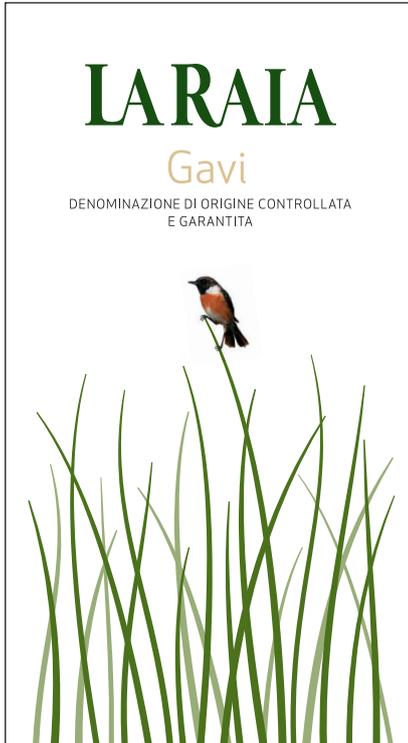


## GAVI DOCG 2018



### AWARDS

#### 2017 vintage

- Slow Wine 2019, Rich and broad, with strong scents of white flowers and yellow ripe fruit. Robust in the mouth, with fine volume
- Prosit (ONAV), Balanced palate, with an extremely clean finish
- Vini buoni d'Italia 2019, Crown, Audience's Crown 4 stars

#### 2016 vintage

- Slow Wine 2018, Excellent everyday wine. Intense floral hints. Perfect balance in mouth between juicy body and fresh acidity
- Bibenda 2018, Five Grapes
- Gambero Rosso 2018, Two Red Glasses
- Vitae. La guida vini 2018, Fresh, young wine, easy to drink
- Go Wine. Cantine d'Italia 2018, Worth to taste

#### 2015 vintage

- Slow Wine 2017, Balanced acidity in mouth which makes it fresh, bright and light drinking
- Bibenda 2017, Three Grapes
- I vini di Veronelli 2017, Two Stars
- Vinibuoni d'Italia 2017, Three Stars
- Gambero Rosso 2017, 4 red Glasses

### The terroir

The vineyard soil at La Raia is calcareous and clayish, it extends at approximately 400 metres above sea level with a south-east-west exposure. A crown of vineyards distributed around the cellar, with an average density of 4500 vines per hectare. According to the farm's core philosophy that complies with the biodynamic principles, the vines are farmed without any use of chemicals.

### Grapes

Cortese grapes for Gavi production benefit of the typical microclimate of our area, which highly concentrates its activation within the vineyards located around the cellar. The grapes are healthy and present a good sugar rate and a balanced acidity; this allows us to produce a very pleasant and easy to drink white wine.

### Wine making

Grapes are handpicked around mid-September and, after a careful selection, they are destemmed. In this way grapes only arrive in the wine-press for a delicate pressing. After the natural decantation, must is put in stainless steel tanks to avoid microbiological alteration which could compromise the wine quality. The alcoholic fermentation lasts 15/20 days and takes place at the controlled temperature of 18° C. The wine is left on native yeasts for about 3/4 months; it is then cold stabilized, before being bottled in March. This method helps to obtain a fresh, ready to drink wine.

### Tasting notes

**Colour:** is straw yellow, with slight greenish hints.

**Aroma:** offers a particularly fine mineral feeling and notes of fruit and white flowers.

**Mouthfeel:** lively, balanced, with a fresh acidity, which increases its persistence and favours its drinkability. A slight almondish finish.

**Alcohol content:** 13%

### Perfect pairing

Excellent as aperitif, paired with hors d'oeuvres and fish ragú or vegetable first courses. It is the perfect match also for seafood, white meat and fresh young cheese.

**Best served:** between 10° and 12° C.

### Tips for a perfect storage

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered up to 3/4 years.