



GAVI DOCG PISÉ 2015



It is the best expression of the farm's philosophy.

It surprises for its longevity and its nose evolution during the first days after opening: a constant discover of fragrances loosened in time.

AWARDS

2015 vintage

- Bibenda 2019, Five Grapes
- Slow Wine 2019, Fruity aromas, hints of aromatic herbs and strong spices in the nose. Mineral vein.
- Vini buoni d'Italia 2019, 3 Stars
- Gambero Rosso 2019, 2 Red Glasses
- Go Wine. Cantine d'Italia 2019, Top Wine

2014 vintage

- Bibenda 2018, Four Grapes
- Go Wine. Cantine d'Italia 2018, Top wine
- Slow Wine 2017, Typical almond finish
- Bibenda 2017, Four Grapes
- Vini d'Italia 2017, le Guide de L'Espresso, The sip beats by the double track of intensiveness and agreeableness
- I vini di Veronelli 2017, Two Stars
- Vinibuoni d'Italia 2017, Three Stars
- Gambero Rosso 2017, 2 red Glasses
- Vitae. La guida vini 2017, Great profile wine
- Cantine d'Italia 2017, Top wine

The soil

La Cascinetta vineyard, among the oldest of La Raia, is located approximately 400 metres above sea level on a south, southwest exposed promontory, particularly suited for farming of the indigenous Cortese vine variety. The well-drained, sandy and loose soil limits the vegetative vigour, the vine's production and it allows obtaining extraordinary quality grapes. As for the biodynamic principles the vineyards are only treated with moderate quantities of sulphur and copper. The cure of the soil aims to the best microbiological and nutritional balance, granting a deep fertility.

Grapes

The grapes present a good aromatic complement, an important sugar and acidity and conditions necessary to produce a great white wine of remarkable pleasantness.

Wine making

Grapes are selected on the branch and handpicked after the second half of September, before undertaking a soft pressing. The static decantation of the must is done without any oenological additives and happens at a low temperature. The moderate contact with the oxygen and the care devoted to all the transformation phases exalt the original features of the vine and the terroir. The alcoholic fermentation lasts approximately 20/25 days, at a controlled temperature. The wine is left on native yeasts in stainless steel tanks for 20 months before being cold stabilized and then bottled. The prolonged period on the lees makes this wine long-lived, and able to evolve even when uncorked and again in the glass.

Tasting notes

Colour: brilliant light straw yellow, with slight greenish hints.

Aroma: broad and intense, with complex feelings and flower notes, accompanied by ripe fruit, pear and honey.

Mouthfeel: very rich, warm and harmonic, with a moderate, but present, acidity, justly savoury and with a persistent, warm finish.

Alcohol content: 13,5%

Perfect pairing

Excellent with all seafood, which compliments its saltiness and fleshy delicacy. It is the perfect match also for vegetable risotto and medium aged cheese.

Best served: between 11° and 13° C.

Perfect storage

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered for 6/8 years.