



**This Gavi interprets the tradition of the terroir and identifies the typical characteristics of the Cortese vine variety from which it originates.**

## GAVI DOCG PLEO



### The terroir

The vineyard soil at La Raia is calcareous and clayey, it extends around the cellar, with an average density of 4500 vines per hectare. According to the farm's core philosophy that complies with biodynamic principles, the vines are farmed without the use of chemicals.

### Grapes

Cortese grapes for Gavi production benefit from 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 level with a balanced acidity; this allows us to produce a very pleasant and easy to drink white wine.

### Winemaker's notes

Grapes are handpicked around mid-September and, after a careful selection, they are destemmed. After delicately pressing the grapes, the must is decanted and transferred 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 a 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:** straw yellow, with green 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 finish with hints of almond.

### Perfect pairing

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

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

### 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.

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