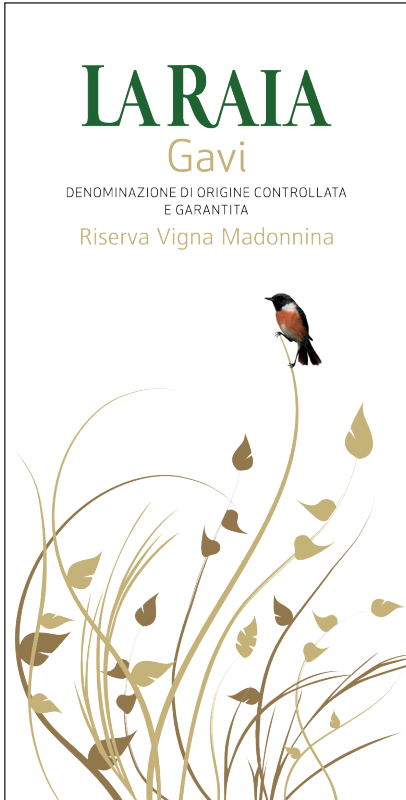




GAVI **DOCG RISERVA** VIGNA MADONNINA



It embodies the terroir's tradition.

Grapes are handpicked slightly raisined, with a golden yellow colouring. The wine obtained is characterized by a complex aroma of ripe fruit, honey and candied fruit.

Grapes

Cortese 100%

Vineyard

La Madonnina vineyard is situated on a south facing hill.

Winemaker's notes

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

Tasting notes

Colour: straw yellow, varying in intensity.

Aroma: fine and delicate, with floral hints typical of the Gavi area.

Mouthfeel: rich, dry, and harmonic, pleasantly savoury on the palate, with a persistent warm finish.

Perfect pairing

This wine is an excellent match for seafood, above all shellfish enhancing its particular taste but also light first courses and risotto. It is a 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 10/18° C.

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