



GAVI docg PISÉ THE EVOLUTION OF A CRU



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 discovery of fragrances overtime.

The Gavi DOCG Pisé is one of our cru and amongst the most important wines produced at La Raia. Made with 100% Cortese grapes and only in the best vintages. Some of its main features are its extraordinary ability to evolve in the glass and its amazing longevity. Besides its long time on the lees of 2 years, starting from the 2018 vintage the wine is aged in Austrian oak barrels – 25 HL produced by Stockinger – which highlight all the varietal characteristics of the Cortese grapes: flavours, freshness and a variety of aromas.

The soil

The vineyard which our Pisé cru comes from is the oldest of La Raia. It is located approximately 300 meters above sea level on a hill with South exposure particularly suited for the Cortese grape variety. The vineyard's red soil, well drained and sandy, limits the vigorous canopy, the yields of each vine and allow the grapes to acquire extraordinary quality. According to biodynamic principles, the vineyards are treated only with a moderate dose of sulfur and copper. Restoring the soil with green manure is the goal for a better microbiological and nutritional balance, ensuring a deep fertility of the soil.

Grapes

The grapes for the Pisé are selected and harvested towards the end of September. They present a great set of aromas, a balanced sugar and acidity content, crucial to produce a longlived white wine with a remarkable structure.

Winemaker's notes

After gently pressing the grapes, the static settling of the must occurs at a low temperature. The limited contact with oxygen and the attention during the vinification process contribute to magnifying the original characteristics of this grape variety and the terroir. The alcoholic fermentation takes place in 25 HL Stockinger barrels, where the wine ferments and remains on the lees for about 12 months. Then the wine is transferred to stainless steel tanks where it finishes refining on the lees for another 12 months at controlled temperature. At the end the Gavi Pisé is bottled and after at least 6 months it's released on the market. The long contact period with the fine lees, a technique which characterizes this cru since its first vintage in 2005 make it a long-lasting wine, capable of evolving both in the bottle and in the glass. The touch of wood, which has been introduced since the 2018 vintage, improves the nose complexity and structure whilst highlighting all the varietal characteristics of the Cortese grape.

Tasting notes

Colour: brilliant light straw yellow with slightly green hints.

Aroma: broad and intense, with a complex nose, floral notes complemented by ripe fruit of pear and honey and slight notes of vanilla.

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

Evolution after opening and service: once the bottle is open, the wine can last for 4/5 days. During this period a very slow aromatic evolution can be observed, with a range from fruity and floral notes to mineral and citrusy ones.

Bottle ageing: the same evolution is noted as the years go by. The ageing and fermentation in Stockinger oak barrels complements the wine with additional hints of vanilla, compared to previous vintages.

Perfect pairing

This wine is an excellent match for all seafood, enhancing its natural saltiness and delicate texture. It also pairs beautifully with vegetable risotto and aged cheeses, highlighting their rich and savoury flavours.

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 may last for over 10 years.

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