

2020 GAVI D.O.C.G.



WINE DATA

Producer

Luca Bosio

<u>Region</u>

Piedmont

Country

Italy

Wine Composition

100% Cortese

Alcohol

12.5%

Total Acidity

5.5 G/L

Residual Sugar

2.2 G/L

<u>рН</u> 3.45 DESCRIPTION

The nose and palate on this very pale white wine show clean and crisp floral overtones and captivating hints of pineapple, apricot and peach.

WINEMAKER NOTES

The Cortese grapes for this wine come from vineyards located in Gavi and Tassarolo villages at 100-to-200 feet above sea level (in the southeastern part of Piedmont, close to the city of Genoa and the sea). The average age of the vines is 20 years, and they are grown on southeast-and-southwest-facings, in sandy soil. After harvesting, the grapes spend 24 hours at low temperature in contact with the skin to increase the complexities of the aroma. They are then pressed, and the must is fermented in temperature-controlled steel tanks. The wine spends three months in contact with its own yeasts after fermentation. There is a final three months aging in the bottle before shipping.

SERVING HINTS

This wine is a great accompaniment to white meats like chicken, as well as pork, and white-flesh fishes.