

Gavi DOCG del Comune di Gavi



Denomination: Gavi DOCG del Comune di Gavi

Variety: 100% Cortese

Location: Gavi (AL)

Alcohol: 12.5% vol.

Total Acidity: 5.1 g/l

Dry Extract: 18 g/l

Description: The grapes grow in the heart of the DOCG appellation, in the municipality of Gavi.

Winemaking: Traditional vinification in temperature-controlled stainless steel tanks, followed by 6 months in bottle.

Vinification: Partial fermentation up to 5.5% alcohol and then refrigeration and filtration to preserve natural residual sugar.

Tasting Notes

Colour: Intense straw yellow.

Bouquet: Fruity and fragrant, with pleasant notes of fresh fruit and almond.

Palate: Full, fresh and elegant.

Food pairings: Excellent as an aperitif. It pairs well with fine cuisine and is particularly suited to fish and shellfish.

Gigi Rosso