



GAVI DOCG del Comune di Gavi

COR DE CHASSE

THE GAVI IN THE HEART OF GAVI

Between the eleven municipalities in which this wine can be produced, Gavi is the heart of this area, central to all the other towns where it is produced, and it is considered a particularly elegant wine for the finesse of its fruit.

Gavi is among the most important Piedmontese whites, surely the best-known after Moscato: Gavi is considered a classic and elegant wine that brings freshness to food and wine pairing. We have produced it for over fifty years, and we know that this Gavi makes the Cortese grapes noble with its elegance and charm.

VINEYARD

Varietal: Cortese grapes

Vineyard: Lomellina

Altitudine: 300 metres a.s.l.

Exposure: West

Soil: clay, marls, rich in minerals

Vine training technique: Guyot

WINEMAKING

Gentle pressing of the grapes is followed by cold racking of the must and fermentation in steel vats. The wine is aged “sur lie” (French for “on lees”, without racking) until the new year when it is bottled.

WINE

The Gavi of this terroir is a wine that makes noble the Cortese grapes; the grapes, in an elegant and delicate way, develop intense varietal fragrances. Straw yellow in colour with green reflections turning golden over the years.

The palate is dry, fresh and harmonious, medium-bodied, soft and captivating.

