

# Gavi D.O.C.G.



**Grape Variety:** Cortese

**Production process:** crushing and pressing of the ripe grapes - Brief maceration on the skins - Fermentation at a controlled temperature - Natural clarification of the wine and conservation in steel vats.

**Alcohol:** 13% vol.

**Sugar Content:** 1 gr/l

**Colour :** Straw yellow with greenish reflections

**Bouquet:** Fresh and fruity with delicate notes of peach and pear

**Taste:** The good body and acidity typical of the variety; persistent and pleasant aftertaste of almonds

**Serving Temperature:** 6°-8°C

**Food pairings:** Recommended as an aperitif, with hors d'oeuvres, fish and other delicate dishes