



GALAREJ



Gavi DOCG

Grape-variety: Cortese 100%

Yield in wine: 70%

Average yield: 70 hl per hectare

Growing location: the area where Cortese grapes are grown to produce "Gavi", the leading D.O.C.G. white wine in Piedmont, is right under the Ligurian Apennines. Just a few villages and steep hillsides around Gavi where this vine - which originated in the Monferrato area- produces a wine of international fame. The soil is typically sandy, with a high content of sandy marl, and the result is a white wine with personality, which fiercely defends its characteristics against the passing of time.

Wine-making process: the wine is vinified where the grapes are grown. After the separation of the must from the skins, the wine is refrigerated and undergoes static racking, after that the fermentation takes place at a controlled temperature (20°C). The wine is refined in steel for 4-5 months, and is then bottled in the spring following the harvest.

Tasting characteristics: this is a bright straw-yellow wine with greenish highlights. It has a full, delicate, elegant bouquet which brings to mind flowers and fresh fruit - mostly lemons, lilies of the valley and green apples. Its taste is attractively young, dry, fresh and well-balanced.

Alcohol content: 12% Vol.

Pairings: an inviting aperitif, it whets the appetite if combined with hors d'oeuvres and fish dishes. It is perfect in summer, but there are no seasonal limitations for serving this delightful wine.

Serving temperature: 10° C

Bottle size: Lt. 0.75