



FORMATI DISPONIBILI:
0,75 l

Principessa Gavia

Gavi DOCG

2024

VARIETIES

Cortese

DESCRIPTION

A wine that comes from the Cortese di Gavi. One of the great historical and traditional vines of the lower Piedmont.

The winter was mild, with abundant rainfall that persisted from late February into the following months, raising some concerns about the spread of vine diseases. However, the grape quality was excellent thanks to the expertise and timely vineyard management practices. Some grape varieties, such as Cortese, experienced a decline in yield.

Straw yellow with green and gold reflections. The nose is intense, floral, and fruity with hints of lime blossom, yellow-skinned citrus, and golden apple. In the mouth it is of great structure and sapidity, harmonious with a slight acidity that gives freshness to the whole; good persistence of fruity notes after swallowing.

Excellent wine as an aperitif but also particularly suitable with starters and first courses based on fish.

TECHNICAL NOTES



Soil: calcareous-clay-loam



Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yeald: 95 q/ha.



Fermentation: in temperature-controlled (16-18°C) stainless-steel tanks.



Alcohol: 12,5%



Suggested serving temperature : 10-12°C



First vintage produced: 1995