



GAVI DOCG RISERVA VIGNA MADONNINA

Vine
Cortese 100%

Vineyard
La Madonna vineyard is situated on a south-east facing hill.

Winemaker's notes

Grapes are selected directly in the vineyard and handpicked at the end of September. After the selection, grapes are destemmed and delicately pressed. The must obtained is then decanted – without adding any oenological additives – at a low temperature. Alcoholic fermentation takes place in small stainless steel tanks at a controlled. Nearly 25 days later, at the end of fermentation, the wine is poured into another stainless steel tank, and there it remains for 6 months, as required by the production regulations. The Gavi docg Riserva is then bottled and continues refining for another six months in the bottle, before reaching the market. This refinement procedure makes the wine long-lived and pleasant to drink.

Tasting notes

Colour is straw yellow, more or less intense.

The **aroma** is fine and delicate, with floral hints typical of the Gavi area.

Mouthfeel is rich, dry, harmonic, pleasant to the palate, savoury, with a persistent, warm finish.

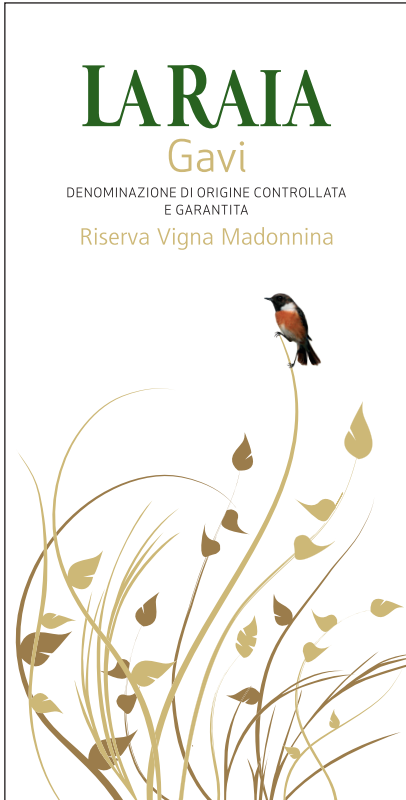
Perfect pairing

Excellent with seafood, above all with shellfish of which it brings out the particular taste, and with light first courses and risotto. It is the perfect match also for fresh or semi-soft cheese.

Best served: between 10° and 12° C.

Perfect storage

Bottles should be stored in a cool dry place, and in the dark, at 12°/15° C.



It embodies the terroir tradition.

Grapes are handpicked slightly raisined, with a golden yellow colouring. The wine obtained is characterized by a complex aroma of ripe fruit, honey and candied fruit.