



GAVI DOCG PISÉ THE EVOLUTION OF A CRU



It is the best expression of the farm's philosophy.

It surprises for its longevity and its nose evolution during the first days after opening: a constant discover of fragrances loosened in time.

The **Gavi DOCG Pisé** is La Raia's most important cru. Made with 100% Cortese grapes and only in the best vintages. Some of its main features are its extraordinary ability to evolve in the glass and its amazing longevity. Besides its long time on the lees, over 2 years, starting from the 2018 vintage is kept for the first time in a new Austrian oak barrel – 25 HL produced by Stockinger – which highlights all the varietal characteristics of the Cortese grapes: flavours, freshness and a variety of aromas.

The soil

The vineyard which our **Pisé** cru comes from is one of the oldest of La Raia. It is located approximately 300 meters above sea level in a hill with South, South-West exposure which is particularly suited for the Cortese grape varietal. The red soil, well drained and sandy, limits the vigorous canopy, the production of each vine and allows the grapes to obtain an extraordinary quality. According to the biodynamic principles, the vineyards are treated only with a moderate dose of sulfur and copper. Restoring the soil with green manure is the goal of a better microbiologic and nutritional balance, ensuring a deep fertility of the soil.

Grapes

The grapes for the **Pisé** are selected and harvested towards the end of September. They present a great set of aromas, an important sugar and acidity content, which are crucial qualities to produce a long-lived delightful white wine with a remarkable structure.

Winemaking

After gently pressing the grapes, the static settling of the grape must occur at a low temperature. The limited contact with oxygen and the attention to the transformation steps contribute to magnifying the original characteristics of this grape varietal and the territory: fruitiness and flavors. The alcoholic fermentation takes place in 25 HL Stockinger barrels, where the wine ferments and remains on the lees for 12 months. Then the wine is transferred to stainless steel tanks where it finishes its sur lie maturation for another 12 months, at controlled temperature. At the end the **Gavi Pisé** is bottled and after 6 months is released in the market. The long contact period with the fine lees, a technique which characterizes this cru since its first vintage in 2005, makes it a long-lasting wine, capable of evolving both in the bottle and in the glass. The touch of wood, which has been introduced from the 2018 vintage, further improves its nose complexity and structure while highlighting all the varietal characteristics of the Cortese grape.

Tasting notes

Colour: brilliant light straw yellow with slightly greenish hints.

Aroma: broad and intense, with complex nose, floral notes complemented by ripe fruit, pear and honey. As well as a slight note of vanilla.

Mouthfeel: very rich, warm and harmonic, with a moderate but present acidity, savory with a persistent and concentrated finish.

Evolution after opening and service: once the bottle is open, the wine is preserved for 4/5 days. During this period, above all, a very slow aromatic evolution is observed, with a jump from fruity and floral notes to mineral and citrus ones.

Bottle ageing: the same evolution is noted as the years go by. This vintage will give, compared to the previous one, a slight touch of vanilla.

Perfect pairing

Excellent with all seafood which complements its saltiness and fleshy delicacy. It pairs perfectly with vegetable risotto and aged cheeses.

Best served between 11° and 13° C.

Perfect storage

If stored in a cool dry place and in the dark, at 10°/18° C, bottles may last for over 10 years.

BYODINAMIC FARM



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