



AWARDS

2020 vintage

- Doctor Wine 2022, 90 Points
- I vini di Veronelli 2022, 2 Stars
- Intravino, 89 Points
- Vini buoni d'Italia 2022, 2 Stars
- Gambero rosso 2022, 2 Glasses
- Bibenda 2022, 4 Grapes
- Vitae. La guida vini 2022, 3 Vines

2019 vintage

- Doctor Wine 2021, 90 Points
- JamesSuckling.com, 91 Points
- Vini buoni d'Italia 2021, 4 Stars
- Vitae. La guida vini 2021, 3 Vines
- Golosaria 2021, Top Hundred

2018 vintage

- I vini di Veronelli 2020, 2 Stars, Good Wine
- Bibenda 2020, 4 Grapes

2017 vintage

- Vini buoni d'Italia 2019, Crown, Audience's Crown
4 Stars

GAVI DOCG PLEO

The terroir

The vineyard soil at La Raia is calcareous and clayish, it extends at approximately 400 metres above sea level with a south-east-west exposure. A crown of vineyards distributed around the cellar, with an average density of 4500 vines per hectare. According to the farm's core philosophy that complies with the biodynamic principles, the vines are farmed without any use of chemicals.

Grapes

Cortese grapes for Gavi production benefit of the typical microclimate of our area, which highly concentrates its activation within the vineyards located around the cellar. The grapes are healthy and present a good sugar rate and a balanced acidity; this allows us to produce a very pleasant and easy to drink white wine.

Wine making

Grapes are handpicked around mid-September and, after a careful selection, they are destemmed. In this way grapes only arrive in the wine-press for a delicate pressing. After the natural decantation, must is put in stainless steel tanks to avoid microbiological alteration which could compromise the wine quality. The alcoholic fermentation lasts 15/20 days and takes place at the controlled temperature of 18° C. The wine is left on native yeasts for about 3/4 months; it is then cold stabilized, before being bottled in March. This method helps to obtain a fresh, ready to drink wine.

Tasting notes

Colour: is straw yellow, with slight greenish hints.

Aroma: offers a particularly fine mineral feeling and notes of fruit and white flowers.

Mouthfeel: lively, balanced, with a fresh acidity, which increases its persistence and favours its drinkability. A slight almondish finish.

Perfect pairing

Excellent as aperitif, paired with hors d'oeuvres and fish ragú or vegetable first courses. It is the perfect match also for seafood, white meat and fresh young cheese.

Best served: between 10° and 12° C.

Tips for a perfect storage

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered up to 3/4 years.