



GAVI DOCG PLEO



It is the Gavi of tradition, where the Cortese grapes expresses all its unmistakable sapidity.

The terroir

The vineyard soil at La Raia is calcareous and clayey, it extends around the cellar, with an average density of 4500 vines per hectare. According to the farm's core philosophy that complies with biodynamic principles, the vines are farmed without the use of chemicals.

Grapes

Cortese grapes for Gavi production benefit from the typical microclimate of our area, which highly concentrates its activation within the vineyards located around the cellar. Only the best grapes are used to ensure the highest quality, through careful selection, first in our vineyards, then in the winery on a sorting table.

Winemaker's notes

Grapes are handpicked around mid-September and, after a careful selection, they are destemmed. After delicately pressing the grapes, the must is decanted and transferred 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 a controlled temperature of 18°C. The wine remains on its lees for about six months. This is followed by a short period of bottle ageing before it's released on the market.

Tasting notes

Colour: straw yellow, with green 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 finish with hints of almond.

Perfect pairing

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

Best served: between 10 and 12° C.

Perfect storage

Store the bottle lying down in a cool, well-ventilated space, away from lights and vibrations.

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