



GAVI docg PISÉ



The extended ageing on indigenous yeasts and fermentation inside barrels give rise to what is the highest expression of the estate's philosophy; It stands out for its remarkable longevity and aromatic evolution.

The terroir

The vineyard from which our Pisé cru comes from is the oldest of La Raia. It is located approximately 300 meters above sea level on a hill with South exposure particularly suited for the Cortese grape variety. The vineyard's red soil, well drained and sandy, limits the vigorous canopy, the yields of each vine and allow the grapes to acquire extraordinary quality. According to biodynamic principles, the vineyards are treated only with a moderate dose of sulfur and copper. Restoring the soil with green manure is the goal for a better microbiological 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, a balanced sugar and acidity content, crucial to produce a longlived white wine with a remarkable structure.

Winemaker's notes

After gently pressing the grapes, the static settling of the must occurs at a low temperature. The limited contact with oxygen and the attention during the vinification process contribute to magnifying the original characteristics of this grape variety and the terroir. The alcoholic fermentation takes place in 25 HL Stockinger barrels, where the wine ferments and remains on the lees for about 12 months. Then the wine is transferred to stainless steel tanks where it continues the ageing process on the lees for about 12 months at a controlled temperature. At the end, the Gavi Pisé is bottled and after about 12 months it's released on the market. The long contact period with the fine lees, a technique which characterizes this cru since its first vintage in 2005 make it a long-lasting wine, capable of evolving both in the bottle and in the glass. The touch of wood, which has been introduced since the 2018 vintage, allows the wine to further showcase its nose complexity and structure.

Tasting notes

Colour: brilliant light straw yellow with slightly green hints.

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

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

Perfect pairing

This wine is an excellent match for all seafood, enhancing its natural saltiness and delicate texture. It also pairs beautifully with vegetable risotto and aged cheeses, highlighting their rich and savoury flavours.

Best served: between 11 and 13° C.

Perfect storage

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

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