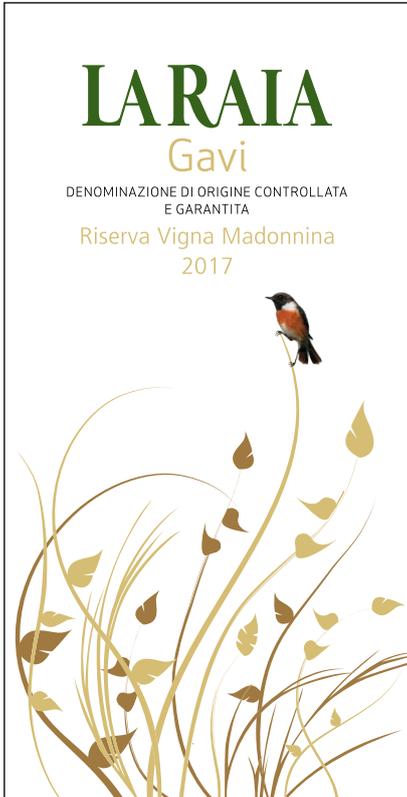




GAVI DOCG RISERVA VIGNA MADONNINA



On of the first “Riserva” designations to be claimed across the entire appellation. The grapes, harvested slightly overripe, give the wine complex aromatic notes.

The terroir

The Madonna vineyard is amongst the oldest at La Raia, with vines averaging forty years of age. The soil, rich in limestone, clay and marl, is particularly well suited for the cultivation of the Cortese grape variety. Just like in every other part of the estate, we avoid the use of chemicals fertilisers and synthetic substances in the Madonna vineyard too. The rows are sown with green manure crops consisting of broad beans, peas and clover; once cut and incorporated in the soil, they turn into natural fertiliser and humus.

Grapes

The Cortese grapes used for the production of Gavi Riserva benefit from natural exposure, enjoying excellent thermal ventilation and an ideal microclimate. Yields do not exceed 6,5 tonnes per hectare. During the harvest, careful selection of the fruit is carried out, first in our vineyards and then in the cellar on a sorting table, so that only the best bunches are used to ensure the highest quality.

Winemaker's notes

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

Tasting notes

Colour: straw yellow, varying in intensity.

Aroma: fine and delicate, with floral hints typical of the Gavi area.

Mouthfeel: rich, dry, and harmonic, pleasantly savoury on the palate, with a persistent warm finish.

Perfect pairing

This wine is an excellent match for seafood, above all shellfish enhancing its particular taste but also light first courses and risotto. It is a perfect match also for fresh or semi-soft 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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