



GELSOMORA

GAVI *DOCG*

Appellation that is linked on one side to the territory it belongs to, on the other side to the Cortese variety that finds in this area its best expression. A white wine with a characteristic freshness and minerality.

APPELLATION:

Gavi DOCG

VARIETY:

Cortese 100%

VINIFICATION:

The grapes are collected in small containers, soft pressed and undergoes fermentation in temperature controlled steel vats at 15-17° until all sugars are consumed. Malolactic fermentation as necessary.

CHARACTERISTICS:

Intense straw yellow colour, fresh and persistent aroma with hints of floral and fresh fruit. Dry, mineral and pleasant on the palate with a fresh and harmonious flavour.

PAIRINGS:

Excellent as an aperitif, best tasted with cold hors d'oeuvres, fish and seafood.

ALCOHOL CONTENT:

12,5% Vol.

SERVICE TEMPERATURE:

10°C

AVAILABLE SIZES:

bottles 0.75L