

Gavi del Comune di Gavi DOCG Aulico “Cascina Radice”



CASCINA RADICE

Wine type: white wine

Wine: Gavi del comune di Gavi DOCG

Alk. Vol%: 12,5%

Grape: Cortese 100%

Production zone: vineyards in the area of Gavi, situated 35km from the Province of Alessandria - Piedmont. This area is known for its stony and chalky sandstone soil.

Vintage period: middle of September

Fermentation: short contact of the fruit juice with the berry skins for a better extraction of the aroma and then a cool and controlled fermentation for 6 days.

Aging: 4 months in steel tanks at a controlled temperature of 16°C.

Characteristics:

Colour: straw-yellow with greenish sparkles

Bouquet: soft, elegant and rich in fruit nuances

Flavour: rich, settled and harmonious, with a long lasting finish

Pairing: Best enjoyed with all kind of fish and seafood, white meat and rice dishes

Tasting Temperature: 8°C