



Wine: Gavi di Gavi DOCG

Producer: Cossetti

Vintage: 2013

Grape: Cortese 100%

Alcohol: 12,5%

Vinification and maturing

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

Tasting notes

Straw yellow colour with greenish highlights. Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious.

Food pairing

Excellent as an aperitif, best tasted with cold hors d'oeuvres and dishes based on fish, molluscs and crustaceans.

Serving temperature

12-13°C

(Indeholder sulfitter)

