

MARCHESE RAGGIO, GAVI DEL COMUNE DI GAVI DOCG 2019



WINEMAKING NOTE

The best grapes were manually harvested and collected in 20 kg perforated boxes. Soft pressing of the grapes and fermentation of the must in stainless steel tanks at low temperature (14-16°C) followed, until all the sugars were completely converted to alcohol. Malolactic fermentation avoided to retain primary fruit. Aged for 4-6 months in stainless steel, before another 4 months in bottle.

APPEARANCE, AROMA AND TASTING NOTE

Straw yellow in colour with light greenish hints, the nose is pleasantly fruity, clean and mineral, with evident floral notes and apple aromas. The palate is fresh, savoury, balanced and supported by a good structure and persistence. Excelled paired with well balanced, quality dishes with combinations of just a few ingredients in order to allow the complexity of the wine to be noticed. Also excellent as an aperitif if accompanied with cold cuts, parmesan cheeses and deep fried snacks.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Sub Region:	Gavi
Wine Type:	Still White wine
Producer:	La Lomellina Di Gavi
Wine Name:	Marchese Raggio, Gavi del Comune di Gavi DOCG
Vintage:	2019
Principle Grape (%):	Cortese (100)
Closure:	Diam Cork
Winemaker Name:	Claudio Dacasto
Vegetarian Wine:	Yes
Vegan Wine:	Yes
Organic Wine:	Yes
ABV (%)	13.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl