

# MARCHESE RAGGIO, “OLD ANNÉE” GAVI DEL COMUNE DI GAVI DOCG 2015



## WINE INTRODUCTION

As it was recently declared by the Gavi Consortium and by many other international critics, the Cortese grape, and therefore Gavi, are excellent wines for developing in bottle for many years. At our estate we have known this well and promoted this production idea from the beginning. This is why we kept a good amount of 2015 and 2017 vintages on the side to elevate for 5 years in the bottle and see the final result: the wine is excellent and we can predict another 3 to 5 years more.

## 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 12 months in stainless steel on its lees, with frequent battonage. Fined for 36 months in barrel.

## APPEARANCE, AROMA AND TASTING NOTE

Straw yellow in colour with light gold hints, featuring intense aromas of ripe yellow fruit, mineral notes, and prominent dried fruit and almond notes. The palate is complex and evolved, balanced and supported by a good structure and persistence. Pairs well with succulent dishes such as oven-stewed fish or white meat dishes cooked with aromatic herbs. Also excellent with aged cheeses and game cured meats.

## WINE INFORMATION

Country:	Italy
Region:	Piedmont
Sub Region:	Gavi
Wine Type:	Still White wine
Producer:	La Lomellina Di Gavi
Wine Name:	Marchese Raggio, “Old Année” Gavi del Comune di Gavi DOCG
Vintage:	2015
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

## WINE INFORMATION

Decanter:	87 points
USA Wine Ratings:	89 points