

# MARCHESE RAGGIO, “ORO” GAVI DEL COMMUNE DI GAVI DOCG 2018



## WINE INTRODUCTION

Our Gold label is the vintage we like to call perfect-to-drink. In fact Cortese grapes have the capability to bring great structure and a good alcohol content that is best enjoyed after 12 months of bottle fining. So, against the market's view of drinking white wines of the most recent vintage, we wanted to give our gold medal to our perfect-to-drink Gavis, those of the previous vintage.

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

## APPEARANCE, AROMA AND TASTING NOTE

Straw yellow in colour with light greenish hints, the nose is pleasantly fruity and mineral, with evident floral notes, aromas of yellow peach and apple. The palate is fresh with good structure, and rich in body; savory, 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 as an aperitif if accompanied with cold cuts, medium aged cheeses and bruschetta.

## WINE INFORMATION

Country:	Italy
Region:	Piedmont
Sub Region:	Gavi
Wine Type:	Still White wine
Producer:	La Lomellina Di Gavi
Wine Name:	Marchese Raggio, “Oro” Gavi del Comune di Gavi DOCG
Vintage:	2018
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:	89 points
-----------	-----------