

TENIMENTI CA'BIANCA GAVI DOCG 2021



WINE INTRODUCTION

In the southern part of the province of Alessandria near the Ligurian Apennines, we find excellent wine country for the production of the great Piedmont white, Gavi. Due to the deep valleys, proximity to the sea and the microclimate of this area, wines display unique peculiarities, which combine the characteristic structure of wines from the Po Valley with the richness of flavour generated by the salty sea breezes.

WINEMAKING NOTE

Manual harvesting takes place at the end of September using 20 kg cases. Once grapes have been taken to the cellar, they undergo soft pressing, and after settling, slow fermentation of the first-pressing must starts in temperature-controlled steel tanks. After about 16 days, when alcoholic fermentation is completed, the wine is racked and a period of contact with the fine lees begins, generally lasting for a few months. This phase is followed by filtration and then bottling.

APPEARANCE, AROMA AND TASTING NOTE

This Gavi displays a pale yellow hue with greenish highlights. Dry, stylish, delicate aromas meet floral notes, cobining with full flavour in the mouth and an elegant, acidic vein.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Sub Region:	Gavi
Wine Type:	White Wine
Producer:	Tenimenti Ca'Bianca
Wine Name:	Gavi DOCG
Vintage:	2021
Principle Grape (%):	Cortese (100)
Closure:	Cork
Winemaker Name:	Andrea Autino
ABV (%):	12.00%
Acid (g/L):	5.50
pH:	3.30
Bottle Size:	75cl
Case/Pack Size:	6x75cl