

Gavi DOCG



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

la Battistina



Region: Piemonte

Varietal: 100% Cortese

Vineyard: Hillside vineyards

Soil: Mostly limestone and chalk

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 200-400 feet above sea level

Total Production: 15,000 cases

Vinification Process: Grapes are hand harvested in September after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

Alcohol Content: 12.5%.

Residual Sugar: 4g/liter

Color: Pale straw yellow.

Bouquet: Fragrant bouquet of tropical peach and jasmine.

Tasting Notes: Layers of white peach, pears, showing mineral with a slight saltiness and balanced acidity.

Food Pairing: Perfect on it's own or with a variety of appetizers, all types of seafood, poultry and risotto dishes.

Ageing: 2-4 years

Serving Temp: 55°F (13°C)

UPC: 783655000020

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