



Marco Bonfante S.r.l.

GAVI D.O.C.G. Del Comune di Gavi



At the extreme limits of the region Piemonte, famous land for its great red wines, grows one of the best Italian white wine: Gavi. Thank to the success earned in the past decades it was given the highest rank on the qualitative pyramid for the Italian legislation: the appellation DOCG.

The elegance and class, in the nose and on the palate, are the distinctive features of this wine.

GRAPE VARIETY: 100% Cortese

VINEYARD:

The soil is made of thick and solid sandstones, named Serravalle sandstones. The ground has a very light colour. The altitude (300 mt. asl), woods and sea breezes contribute to create a microclimate with strong temperature ranges, which favour the development and the fineness of the aromas.

Training system: Guyot

Vineyard density: 5000 plants per hectare

Harvest: Second half of September

Yield per hectare: 65 hl/Ha

WINEMAKING: Grapes are destalked and soft-pressed at controlled temperature (18°) in steel tanks with selected yeasts.

TASTING: In the glass our Gavi di Gavi shows a clear straw yellow colour. It has a fine bouquet, it is pleasantly fresh, with scents of citrus fruits, white flowers and fruit. On the palate it is delicate, dry, with a very good balance between acidity and minerality. It has a very good structure and a good persistence with a fine bitter almond aftertaste.

Service temperature: 8°-10° (46°F-50°F)

Food pairing: Perfect as aperitif, it matches very good with fresh starters. Highly recommended with fish specialities, like spaghetti with sea food, sea-bass and sea bream in salt crust.