



Marco Bonfante S.r.l.

I Ronchetti

GAVI D.O.C.G. DEL COMUNE DI GAVI



I Ronchetti comes from our selection of the best grapes from the Sori Ronchetti Vineyard, in the heart of Gavi area. It is a surprising wine: it has a delicate smell with a strong character. Its big personality derives from its intense minerality.

The elegance and class, both on the nose and on the palate, are the distinctive notes of this wine which represents the real essence of Gavi.

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: 55 hl/Ha

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

TASTING: In the glass I Ronchetti shows a clear straw yellow colour. The aromas are intense and typical for the variety, with scents of banana and citrus fruits. On the palate it is extremely dry and elegant. The intense minerality and the typical aftertaste bitter almond makes this Gavi a wine of superior level.

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

Food pairing: Perfect as aperitif, it matches very good with raw fish, shellfish, delicate cheese and white meat. Highly recommended with linguine with lobster.