

# GAVI DOCG RISERVA VIGNA GAMBAROTTA

Gavi DOCG Riserva Vigna Gambarotta reflects the idea of the equilibrium between complexity and elegance of the Binè. From one hand the complex aromas of: dry fruit, almond, amaretto mixed with interesting floral hints of wisteria, elder, jasmine. From the other hand the typical freshness and minerality of Gavi DOCG. The combination of such elements donates a white wine that gives emotions like the great wines, while remaining pleasantly fresh.

## TECHNICAL INFORMATION

**Vine:** 100% Cortese di Gavi

**Harvest period:** 1st week of October 2020

**Yield:** 65 quintals per hectare

**Hints of vinification:** skins maceration for 36 hours at 0°C

**Bottling period:** March, 2 years after the harvest

**Aging period:** 20 months in stainless steel tanks + 20 months in bottle

**Temperature of service:** 13°C-16°C

**Tit. Alc.:** 14% Vol.

## GASTRONOMICAL SUGGESTIONS

Excellent with veal, beef and meat courses in general. Its complexity and freshness pairs perfectly with complex tastes like asparagus, truffles, mushrooms.

