



GAVI DEL COMUNE DI GAVI GRANÉE DOCG

COUNTRY	Italy	APPELLATION	Gavi DOCG
REGION	Piedmont	WINEMAKER	Fiorenzo Dogliani
GRAPES	100% Cortese		



BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines.

DESCRIPTION

COLOR: Pale, clear and bright straw yellow with green tinges

NOSE: Fresh and floral aromas

TASTE: Dry and fresh with a long finish, with a lingering note of almonds, typical of the Cortese grape

VINIFICATION

Cortese grapes from limestone, clay and marl soils within the Gavi commune are destemmed and soft pressed. The juice is then fermented in stainless steel vats at 16-18 °C (60.8-64.4 °F) with time on the lees.

ANALYSIS

Alcohol: 12.6% TA: 5.2 pH: 3.1 g/L RS: 2.0g/L

SERVING SUGGESTIONS

Pairs nicely with appetizers, pasta, delicate risottos, vegetable-based dishes, fish and white meat. Also excellent as an aperitif. Serve at 8 °C (46.4 °F).

BOTTLE SIZES

750 ml

