



GAVI **D.O.C.G.**

GRAPE VARIETY:
CORTESE 100%

VINEYARDS:
Sourced exclusively from hillside vineyards exposures, in a few selected locations of the Gavi area, from Families who have been producing grapes under the strict control of the Pio Cesare Family for generations.

VINIFICATION:
Fermentation at low temperature in stainless steel tanks.

AGEING:
In stainless steel tanks with extensive lees contact.

NOTES:
Fresh, clean and spicy aromas. Salty, with ripe fruit and rich, complex flavor. Great ageing potential.

