

Gavi DOCG Terrarossa bio

This wine benefits from a partial crio-maceration on the skins. The colour is an intense straw-yellow with greenishflecks. It has an excellent structure and minarality, fine and complex to the nose with scents of anise, pink grapefruit and pear; round, fresh and sapid with a certain persistancy to the palate.

Matches perfectly with fish and fish starters, as well as raw meat, fresh goat cheese and Montebore.

Best at 12°C.



First year of production: 1990

Grape: Cortese 100%

Exposure and altitude: south, south-west, 280-300 mt. above sea level

Type of soil: clay

Vineyards: organic

Wine training system: Guyot

Method of pruning: Simonit & Sirch

Average age of the wine stocks in production: 30 years

Period of harvesting: mid-September

Method of picking: exclusively by hand in crates

Fermentation: fermentation lasts one week in stainless steel tanks at a controlled temperature of 18°C to preserve the fruity scents. Fermented with skins maceration

Maturation: matured in steel tanks for about 5 months after racking with repeted “bâtonnage” of the lees, and for at least 3 months in the bottles