



Villa Sparrina Gavi di Gavi



Varietal: 100% Cortese

Elevation: 250-300 m ASL

Practice: Biodinamic

Dry Extract:

Appellation: Piemonte, Italy

Production:

Alcohol: 13%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Delicately scented, this opens with aromas of white spring flower and citrus blossom while the bright, refreshing palate doles out green apple, lemon zest and a mineral note. It finishes crisp and clean.

Aging:

This wine is aged in stainless steel.

Winemaking:

Soft crushing of the grapes. Three-week fermentation at controlled temperature 65 F (18° C) in stainless steel tanks.

Food Pairing:

These wines are excellent food pairs but are also decidedly quaffable unaccompanied.

Accolades:

2018 James Suckling – 93 pts

2017 James Suckling – 91 pts

2016 James Suckling – 92 pts

