



Alasia Gavi del Comune di Gavi 2014

Gavi di Gavi, made from the Cortese grape is one of Italy's finest and classic white wines. The wines come from the Gavi DOCG zone which is in the southeast corner of Piedmont in North West Italy. The vineyards surround the city of Gavi itself.

The Cortese grape is distinguished by its crisp, floral, peachy, aromatic qualities. This example provides aromas of citrus and green apple - the palate is broad and structural with more apple flavours, stone fruit, hints of lemon and a refreshing minerality.

The grapes are hand-picked, pressed and undergo temperature-controlled fermentation in stainless steel. The wine remains on its lees for 3 months. Great with pasta in pesto sauce or pork chops!

Claudio Manero, the winemaker, sums it this wine in his approach to winemaking: "Our intention has never been to follow an idle dream of making a great wine that is then impossible to find or difficult to afford. Our broader ambition has been to provide a range that is both understandable and accessible. Quite simply, wine for drinking and enjoying."

Producer: Araldica Vini Piemontesi

Winemaker: Claudio Manera

Country of Origin: Italy

Region of Origin: Piedmont

Grapes: Cortese

ABV: 12.0%

Closure Type: screwcap

