



Importer & Distributor Of Fine Wines Since 1987

La Caplana

GAVI D.O.C.G. DEL COMUNE DI GAVI

TYPE: BIANCO D.O.C.G.
GRAPES: 100% CORTESE

GAVI is know for its straw yellow color as well as fine intensity and good consistency.

Its aroma is intense with the scent of white flower and an aromatic trace of minerals.

The taste is pleasantly fresh, savory and balanced with a fine structure and almonds aftertaste.

The grapes are picked in the middle of September and processed in steel barrels with in cryo - maceration (5°C.) with the grape skins for 36 hours.

Fermentation follow at “a controlled” temperature of 18 degrees centigrade.

The yield is 90 quintals per hectare with an annual production of 40.000 bottles.

The new vintage available January.

GAVI is usually drank as a “young” new wine and also maintains it's special characteristics in the bottle over time.

It goes well with appetizers as well as white meat and fish dishes. Italians are fond of drinking GAVI as an aperitif too.

