



TENUTA
CAPPALLOTTO
CANTINA

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

GRAPE VARIETY

Cortese 100%

PRODUCTION AREA AND CHARACTERISTICS

Grapes for this wine come from the Gavi hills in Alessandria province. The exposure of the mid-altitude hill vineyards and the composition of the terrain (calcareous marl) ensure the production of high quality grapes.

YIELD PER HECTARE

50 hectolitres

VINIFICATION

Grapes are harvested by hand and then directly very soft crushed. Fermentation takes place at low temperature without contact with the skins to emphasize the aroma.

AGEING

A vintage wine, it is ready for bottling at the beginning of the year after the harvest.

SENSORY PROPERTIES

Straw-yellow colour with light green hints. The bouquet is rich in floral and fruity scents. The balanced acidity and good flavour typical of the terroir of provenance give it an appealing freshness in the mouth.

ACCOMPANIMENT

Excellent as an aperitif and to accompany white meat dishes, fish and seafood.

SERVING TEMPERATURE

10 C°.

ALCOHOLIC STRENGTH

13 % Vol.

