



Linea Sant'Evasio

Gavi D.O.C.G.

Gavi has its origins from Cortese grapes, a white grape vine cultivated in the pre-Appennine lands of Gavi.

THE HARVEST

Depending on the maturity of the grapes harvesting takes place between 19th and 23rd of September .

WINE MAKING

The grapes are pressed and the obtained must is clarified with enzymes. Then, after a racking made to eliminate the lees, some selected yeasts are introduced to promote the alcoholic fermentation. At the end of this process the wine is kept on the fermentation lees for 20-25 days, then it is cooled at 12 degrees and racked for many times to reach the clarity; then it will be ready for bottling.

ORGANOLEPTIC FEATURES

Colour: bright straw-yellow with green

Bouquet: flowery, delicate, with hints of pineapple and peach.

Taste: dry, fresh, full-bodied, right acidity, with fruity aftertaste.



HOW TO SERVE IT

Temperature: 8-10°C.

Serve in glasses for white young wines.

Food pairings: good as an aperitif, brunch, it is served with starters and fish. Better if drunk young.

NOTE

The provenience of Cortese vine is not certain, even if its presumed origin is from the province of Alessandria, Novara and from Tortona area. Already known in Piedmont since the XVIII century, it is also called Corteis, Courteis and Courteisa in Piedmontese dialect. We can find one of its first descriptions in the ampelography of Piedmont vines, made by count Nuvolone and published at the end on the XVIII century. Here Cortese grapes are described as follows: "it has quite long bunches, quite big berries, when it is ripe it becomes yellowish and it is good to be eaten, it makes a good wine, it is plentiful and keeps a long time".



White wines