

# SAN PIETRO

## GAVI D.O.C.G.



*Organic wine*

It is the Gavi representing the philosophy and the tradition of the Company, reflecting the peculiarity of the Cortese grapes from which it comes from.

**Vineyard planted area:** ha 22

**Grapes variety:** 100% Cortese

**Pruning system:** traditional Guyot

**Cultivation:** organic-biodynamic method. The vines are cultivated without using fertilizers and agrochemicals.

**Yield:** 9000 kg/ha

**Soil:** limestone clayey ground, excellent texture, good presence of minerals.

**Geological zone:** Tassarolo, hillside, 300 m (asl), South/East exposure.

**Grape harvest:** half September, hand harvesting.

**Wine production method:** soft crushing of the grapes; the must obtained after natural decanting, has fermented in stainless steel tanks under temperature control. Alcoholic fermentation occurs without using selected yeasts for a period of 20/25 days. The permanence of the wine on the lasts for at least 2/3 months, and after cold stabilization, has bottled at the beginning of March.

**Alcoholic content:** 12%

**Total acidity:** 6 g/l

**Residual sugar:** 2 g/l

**Color:** straw yellow with slightly greenish reflections.

**Scent:** intense scents of white flowers and fruit exacerbated by a delicate minerality.

**Taste:** fresh, good structure matched with elegance and pleasantness, well-balanced acidity and good persistence at the end.

**Serve with:** excellent as aperitif, is successfully matches with main courses, white meats, fish and vegetables.

**Serving temperature:** 8/10° C

**Storage:** bottles stored in a cool, dry and constant temperature can be stored for 4/5 years.