



GRIMALDI

GAVI DOCG



Grape	cortese 100%
Area of production	vineyards on the hills of the Gavi, in Piedmont
Harvested	second week of September
Wine-making process	after gentle pressing of the selected grapes and natural settling, the wine is fermented in temperature-controlled stainless steel tanks; after it has stabilised it is bottled
Colour	bright greenish-yellow with greenish reflections
Perfume	floral and fruity, tastes of fruits of the forest
Taste	dry with good freshness and persistence
Recommended serving temp.	8 – 10 °C
Goes well with	starters and fish dishes