

Vigne Rade

Name and Designation

“Toledana” Gavi D.O.C.G from the municipality of Gavi

Grape Variety

Cortese

Production Area

Gavi

Yield per Hectare

65 ql/ha

Harvest

October

Harvest Method

Manual in 12 kg crates

Vinification Notes

Static decantation of the must and low-temperature fermentation in stainless steel for 15 days

Aging

25 days in stainless steel

Color

Light straw yellow with greenish reflections

Aroma

White fruits and flowers, with citrus notes

Taste

Dry, refined, and well-balanced, fresh and persistent with a slightly almond-like finish

Pairings

Excellent as an aperitif and pairs well with the finest fish dishes, light sauce-based first courses, Gavi ravioli, white meats, and goat cheeses

Serving Temperature

8-10°C

Additional information

Contains Sulfites

Origin

Product of Italy



This Gavi wine is produced with pure Cortese grapes in Gavi municipality. The terroir, the microclimate of the production area, and the influx of sea winds contributing significantly to the sensory features of this wine. The big difference in temperature between night and day that characterises the last stage of grape ripening intensifies and the organoleptic characteristics of this product.