

**Bergaglio**

# Gavi di Gavi, La Minaia 2024



## TASTING NOTE

Thin-skinned Cortese, the white grape that makes Piedmont's Gavi, releases aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon.

## VITICULTURE

La Minaia vineyard is located on a slope at an altitude of 300 metres, very close to the Bergaglio's cellar. The soil is red clay with high iron content which gives minerality to the wines.

## VINIFICATION

The juice is macerated on the skins for 24 to 48 hours with cooler temperatures, allowing for the delicate aromas to come out. Fermentation in Stainless steel is followed by some lees ageing up to bottling.

## FOOD MATCHING

Shell fish, light pastas with creamy fish sauces, salads and risottos.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Cortese (100%)
CLOSURE	Natural Cork
SKU CODE	25366124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.05
TOTAL ACIDITY	5.4g/l Tartaric
RESIDUAL SUGAR	1.2g/l
SKU	25366124