



GAVI DOCG WHITE LABEL

Code BOBO

Our most traditional Gavi is vinified from grapes of exuberant young vineyards located in the heart of Rovereto of Gavi, place worldwide known as the "Gran Crù of Gavi"; their perfectly balanced aging lends the wine its typical fresh, dry taste. This "Great White," which has become a Classic on the Italian wine scene, produced in a complete accord which is now a century-old tradition, represent the true essence of Gavi wine.

CLASSIFICATION: Gavi wine - dry white.

GRAPE VARIETIES: 100% Cortese.

PRODUCTION AREA: hills - Municipality of Gavi.

VINIFICATION TECHNIQUE: traditional, in steel with temperature control.

AVAILABILITY: february.

SERVING TEMPERATURE: approx. 12 C.

COLOUR: pale straw yellow with greenish hues.

BOUQUET: typical, pleasantly fresh, elegant.

TASTE: delicate, dry, characterised by an acidulous vein reminiscent of almonds.

FOOD PAIRINGS: with a fine, delicate, pleasantly acidulous flavour, it is best with hors d'œuvres, fish and seafood. Excellent with pasta with light vegetable sauces (pesto) or fish (pasta with clams). Pairs elegantly with white meats and vegetable tarts. Ideal with Asian cuisine and as an aperitif.

OPTIONS AVAILABLE

Code	Description
Bobo 06	Box with 6 750 ml bottles
MeBobo 12	Box with 12 375 ml bottles

