



# GAVI “IL VALENTINO”

Code VALE

*This Gavi is named in honour of the famous General of the Kingdom of Savoy, Valentino Sartore, who lived in our lands a few years.*

*The fragrance of the aromas and the intensity of the flavour combined with lightness make it ideal for widespread use on all tables; it can be drunk young and at informal occasions, while maintaining the traditional, undisputed quality guaranteed by our cellar.*

**CLASSIFICATION:** Gavi D.O.C.G. wine – Dry white.

**GRAPE VARIETY:** 100% Cortese.

**YIELD IN VINEYARD:** around 85 q/Ha depending on the vintage.

**PRODUCTION AREA:** hills - Gavi and neighbouring municipalities.

**VINIFICATION TECHNIQUE:** traditional, with temperature control.

**AVAILABILITY:** January.

**TASTING TEMPERATURE:** approx. 12 °C.

**COLOUR:** pale straw yellow.

**BOUQUET:** fine, pleasantly fresh. Notes of almond and Mediterranean herbs.

**TASTE:** delicate, dry, well-formed, rich, persistent body. Notes of peach, mango, green apple, citrus, pear.

**FOOD PAIRINGS:** particularly suitable for pairing with the 'whole meal': aperitifs, vegetable dishes, light cheeses.

## OPTIONS AVAILABLE

Code	Description
Vale 06	Standard box with 6 750 ml bottles

