



## GAVI DEI GAVI BLACK LABEL

Code GIGI

*The prestigious "Gavi dei Gavi"® La Scolca® is obtained with the strictest respect for nature, the most ancient and traditional rules of cultivation, from pruning to harvesting, with a meticulous and careful selection in vineyards that reach 60 years of age.*

*In the cellar, with vinification techniques refined over more than 100 years of experience, a Gavi is born that is still unsurpassed: a wine for comparison and reference, the fruit of a generations-long tradition. A wine that surprises, contrasting a delicate bouquet with strong character and great personality.*

*A wine suspended in time. Vivid and intense, harmonious and balanced, it offers surprising freshness and continuity. The complex hints of flint, almond and walnut expertly evolve over time: the class of a classic.*

**CLASSIFICATION:** Gavi D.O.C.G. wine. - dry white.

**GRAPE VARIETY:** 100% Cortese.

**PRODUCTION AREA:** hills - Gavi.

**VINIFICATION TECHNIQUE:** white, cold in steel, partly macerated on the skins, left in contact with (native) lees, first fermentation, i.e., 'sur lie,' until bottling.

**AVAILABILITY:** end of March.

**RECOMMENDED CONSUMPTION PERIOD:** excellent in the first few years, it retains its characteristics very well over time, beyond five years.

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

**COLOUR:** pale straw yellow, with delicate greenish hues.

**BOUQUET:** intense, long, continuous, persistent, from fruity to flowery depending on the stage of development.

**TASTE:** broad, savoury, hints of flint; almond and walnut in the finish with citrus notes (orange, lime).

**FOOD PAIRINGS:** excellent as an aperitif or throughout the meal; in addition to the typical pairings for white wines (fish, shellfish, seafood, oysters, crab), it pairs well with white meats, noble poultry and light roasts. Ideal with Italian dishes and also with international cuisine.

