



*Tenuta  
Olim Bauda*

## Gavi del Comune di Gavi DOCG



**Grape variety:** 100% Cortese Vineyard: the grapes come from vineyards in the area where this vine is traditionally grown, at an altitude of about 300 metres above sea level. Soil: marly clay.

**Tasting notes:** pale straw yellow colour. Fine bouquet with nice intensity and persistence, offering slightly floral notes, with a fresh, graceful and well-structured palate.

**Vinification:** the grapes are removed from the stalks and crushed on the evening of the same day they are harvested, and placed in stainless steel tanks at a temperature of 12°C, where the skins macerate briefly in contact with the must. After being separated from the skins, alcoholic fermentation begins at a temperature of 15-16°C. The must continues to ferment at this temperature, which is necessary in order to preserve the delicate aromas, for fifteen days. This is followed by a long period of ageing on lees in steel.

**Service:** 10-12°C, cool as an aperitif but slightly warmer when served with food if you want to draw out its best characteristics.

*In my opinion, Cortese is one of Piedmont's best white wines. In the past, people used to say that this was a place for reds... I'm sorry, but I don't agree! Whites can reach levels of excellence too. Try opening a bottle after three or four years and you'll be surprised... A dry white wine with citrus notes, hawthorn and aromatic herbs. My favourite with asparagus risotto... Gianni*