



Terre Antiche

Gavi Docg del Comune di Gavi

Fresh and engaging on the palate. Easy to combine with the best sensory performance.



PRODUCTION AREA

La Giustiniana estate in Rovereto di Gavi, Piedmont

SOIL

Calcareous structure with clayey fractions

GRAPES

Cortese 100%, Guyot trained vines with an average age of over 15 years

HARVEST

By hand and by machine in the first three weeks of September. Average yield of 9.5 tons per hectare.

VINIFICATION

Soft pressing of the grapes and temperature controlled fermentation in steel tanks. The wine is bottled at the end of the winter after at least 3 months under the fine lees.

COLOR

Brilliant straw yellow, with light green hues

AROMA

Delicate but persistent aromas of fruit and flowers that makes it particularly elegant.

TASTE

Dry wine with a crisp acidity and a pleasant mineral flavour.

PAIRINGS

Excellent for aperitif. Ideal for starters, sea-food and crustaceans. Serve at 10/11° immediately after corking