

BERSANO 2017 Gavi di Gavi

variety of grapes

100% Cortese

production area

Gavi district

appellation

D.O.C.G.

alcoholic strength

12% alc. / vol.

soil

calcareous, clayey

harvest method

manual

average sugar at harvest

190 gr. / liter

harvest date

September

fermentation time

20 days

fermentation temperature

18° C

ageing period

no required

bottling date

springtime after harvest

COMMENTS ON TASTING

colour

light straw yellow with greenish hues

flavour

dry, fresh and harmonic, pleasantly bitter, attractively fruity

bouquet

typical and fragrant, reminiscent of fresh fruit

OTHER INFORMATION

A white wine endowed with structure and personality. Produced with Cortese grapes coming from the small Gavi village area, in such a way Bersano has to agree to start from high quality raw materials which permit to obtain a wine of outstanding standard. The harmony and the balance rise besides the characteristics of Cortese, also from the alcoholic content and the acidity which guarantee the fresh and keen taste.

Best with hors-d'oeuvres, seafood and shell-fish.

Serving temperature

8° C