



*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