



Tenuta dal 1961
Olim Bauda®

Gavi DOCG

Variety: Cortese 100%.

Vineyard: Great historic white wine from Piedmont whose grapes come from the area recognized for excellent Cortese production since 1856. Vineyards in the Gavi area, comprising only 11 municipalities in the Province of Alessandria. The soil is composed mainly of clay marls.

Vinification: The grapes are destemmed and crushed the same evening of harvest and placed in stainless steel vats at a temperature of 12°C where a short maceration of the skins in contact with the must begins. After separation from the skins, alcoholic fermentation begins at a temperature of 15-16°C, necessary to preserve the delicate aromas, for a full 15 days. This is followed by a short aging in steel until bottling, which generally takes place in early spring.

Pairings: Try it with battered squash blossoms, baked guinea fowl or ricotta and scampi ravioli.

NOSE

Fine bouquet of good intensity and persistence gives slightly floral scents.

VIEW

Straw yellow color.

MOUTH

The taste is fresh, soft, graceful and well-structured.



“Fresh spring appetizer, with fried squash blossoms and acacia flowers ... dreamy.”

Elisabetta