



Tenuta dal 1961
Olim Bauda®

Gavi del Comune di 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 the harvest, and then 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. A long aging in steel on fine lees follows. This wine balances freshness with good structure and complexity.

Pairings: Try it with risotto with Swiss chard, chickpea tempura and crispy potatoes, or chicken cutlets in wine.

NOSE

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

VIEW

Straw yellow color.

MOUTH

The taste is fresh, graceful and well structured.



"In my opinion, cortese is among the best Piedmontese white wines. In the past it was said that ours was exclusively a land of reds-I disagree! Whites can also be of a great level. Try uncorking a bottle after three to four years and you will be amazed... A dry white wine with citrus notes, hawthorn and herbs."

Diana