

# VITE COLTE®

CANTINE IN BAROLO

## Masseria dei Carmelitani

### Gavi del Comune di Gavi DOCG



#### WINEMAKING PHILOSOPHY

The Cortese grape variety grown on the hills of the municipality of Gavi (in the province of Alessandria) produces a wine which can boast the subappellation "del Comune di Gavi". These vineyards are positioned 250-300 metres above sea level on soils that are mainly sandy-marl: deep marls alternating with layers of sandstone; the colours of these soils range from light brown to light.

Pressing is soft, and the clear, free-run must ferments at a temperature of 16-17 °C for about ten days. No malolactic fermentation takes place, in order to maintain a slightly acidic vein. After a short period of bottle-ageing, the wine is ready at the beginning of the new year.

#### TASTING NOTES

**Colour:** straw yellow with greenish hints.

**Bouquet:** lively, generous aromas of ripe fruits and flowers. Herbaceous.

**Palate:** soft-textured and graceful, balanced and marked fruit-floral complexity. Good acidity and a dry finish.

#### STATISTICAL INFORMATION

**Grape variety:** Cortese

**Alcohol:** 12.50 % vol.

**Appellation:** Gavi del Comune di Gavi DOCG

**Aging:** On the lees in steel vats.

