

GAVI DOCG DEL COMUNE DI GAVI "RONCO DEL MANDORLO" - CASCINA DELLE MONACHE

From the oldest vineyard, the «Ronco del Mandorlo,» comes a distinct white wine. The plants are over 40 years old, and the result is bright and rich, with something unique and unexpected.

Territory:

Situated in Gavi, the vineyard benefits from an east-facing exposure. The soil is primarily composed of Marne. The Cortese vines thrive in rich limestone and silty clay soils abundant in various minerals and clays, including dolomite and illites. This unique composition contributes to the wine's distinguished structure and freshness.

Winemaking:

This single vineyard selection begins with carefully hand-picking grapes from a specific vineyard, ensuring the highest quality. After destemming and gentle pressing, the juice is extracted and fermented at a controlled temperature. Leaving it on the lees enhances the flavour and body, producing a beautifully balanced wine.

Tasting Notes:

Pale straw yellow with golden highlights. It offers hints of ripe apple, white peach, thyme, and citrus. The acidity and flavor are fully present, creating a rich and harmonious wine with notes of lemon peel and caramelized sugar.

Style	Medium Body Balanced White
Producer	Cascina delle Monache
Category	White
Country	Italy
Region	Piemonte, Gavi
Grape Variety	Cortese di Gavi
Vintage	2023
Barrel	No Barrel
Alcohol Content	12.5%
Organic & Biodynamic	Sustainable Quality
Bottle Format	750 ml

Food & Wine Matching	Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Mushrooms, Pasta, Pizza, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Oysters, Raw Seafood