



GAVI DOCG DEL COMUNE DI GAVI "SORI DELLA MONACA" - CASCINA DELLE MONACHE

"Sori" is derived from the Piedmontese dialect and means "exposed to the sun." The vineyards of Cortese benefit from southwestern and western exposure, which contributes to the quality of the grapes.

Territory:

Cortese vines are cultivated in limestone and sandy soils rich in various minerals, which contribute to the wine's distinct structure and flavour.

Winemaking:

Crafted from the finest Cortese grapes, this wine represents the best selection from our vineyards. We use high-quality, dry-farmed grapes, embodying our dedication and skill. The end of our wait is your reward. The grapes are dry-farmed and meticulously selected for hand-picking during the harvest. After being crushed, the grapes undergo 12 hours of cold maceration in a concrete tank before gently pressing. They are then fermented in a stainless steel vat and aged for 4-5 months, along with their natural yeast, to achieve a natural balance and elegant mouthfeel.

Tasting Notes:

Pale yellow with golden hints. Delicate floral notes and ripe apple, complemented by aromatic herbs and a touch of honey. The freshness balances the minerality, expanding the palate and leading to a long almond finish.

Style	Medium Body Balanced White
Producer	Cascina delle Monache
Category	White
Country	Italy
Region	Piemonte, Gavi
Appellation	Gavi del Comune di Gavi Docg
Grape Variety	Cortese di Gavi
Vintage	2025
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

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