



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.

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| Style | Medium Body Balanced White |
| Producer | Cascina delle Monache |
| Category | White |
| Country | Italy |
| Region | Piemonte, Gavi |
| Grape Variety | Cortese di Gavi |
| Vintage | 2023 |
| Barrel | Unbarrel |
| Alcohol Content | 12,5% |
| Organic & Biodynamic | Sustainable Quality |

True Terroir Ltd.

Unit 10 West Road London N17 0QT



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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