



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk



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

"Sorì" 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



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk

almond finish.

Style	Medium Body Balanced White
Producer	Cascina delle Monache
Categoria	White
Country	Italy
Region	Piemonte, Gavi
Grape Variety	Cortese di Gavi
Vintage	2023
Barrel	No Barrel
Alc %	12,5%
Organic & Biodynamic	Sustainable Quality
Bottle Quantity	750 ml
Food & Wine Matching	Anchovies, Aperitif, Aubergine Parmigiana, Baked John Dory or Seabream, Beef, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Cheese, Creamy Cheese, Crudites, cured meat, Fisch Chevice, Fish, Fresh Cheese, Fried Fish, Grilled Fish, Insalata Caprese (Tomatoes and Burrata cheese Mozzarella), Japanese cuisine, Lean fish, Light smoked Fish, Light Starters, Meats, Mushrooms, Pasta, Pasta with seafood, Pizza, Poultry, Rice, Risotto, Salads, Seafood, Shellfish, Soups, Steamed Seebass, Veal, Vegetable Dishes, Vitello Tonnato (veal with tuna sauce), White Meats, Oysters, Raw Seafood