



WINE SYSTEM  
TRUST YOUR SENSES

## PASSEPORT POUR LE VIN

### GAVI Terrarossa

Domaine viticole: Azienda Vitivinicola La Zerba



#### DETAILS

|                             |                                                      |
|-----------------------------|------------------------------------------------------|
| Type:                       | <b>Vin blanc</b>                                     |
| Millésime:                  | <b>2020</b>                                          |
| Pays - Région:              | <b>Italien - Piemont</b>                             |
| Cépage:                     | <b>Cortese</b>                                       |
| Douceur:                    | <b>sec</b>                                           |
| Unité:                      | <b>0.75 l</b>                                        |
| Appellation:                | <b>DOCG</b>                                          |
| Appellation (EU):           | <b>Denominazione di Origine Protetta (DOC, DOCG)</b> |
| Teneur en alcool (% vol.):  | <b>13,50 vol.%</b>                                   |
| Elevage:                    | <b>Cuve en inox</b>                                  |
| Allergènes:                 | <b>contient des sulfites</b>                         |
| Température de dégustation: | <b>12°C</b>                                          |

#### Prix obtenus

**Gold ORGANIC WINE AWARD INTERNATIONAL 2021 - autumn**

#### Weinbeschreibung

This wine benefits from a partial crio-maceration on the skins. The colour is an intense straw-yellow with greenishflecks. It has an excellent structure and minarality, fine and complex to the nose with scents of anise, pink grapefruit and pear; round, fresh and sapid with a certain persistancy to the palate.

#### Conseil de mariage de mets

Matches perfectly with fish and fish starters, as well as raw meat, fresh goat cheese and Montebore.

#### Vinification

Grapes come from a vineyard with a land very rich in iron, they are overripe grapes and a part of the skins is left in the must, making a cryomaceration for a week. Fermentation lasts one week in stainless steel tanks at a controlled temper ...