

# Girossa

Gavi DOCG



**Grape variety:** Cortese 100%

**Exposure:** south, south-east

**Training system:** Guyot

**Village:** Capriata d'Orba

**Year of planting:** 1983

**Plants per hectare:** 4500

**Altitude:** 230 mt agl

**Malolactic fermentation:** not carried out

**Aging:** at least 4 months in steel tank

**First year of production:** 2017

**Vinification:** Harvesting at complete ripeness, pressing and fermentation in stainless steel tanks with controlled temperature.

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It comes from selected grapes in vineyards with a South, South-East exposure. These grapes are aged between 35 and 40 years old. After a soft pressing the must is fermented cold in steel tanks.

The prolonged stay for several months on fine lees allows an increase in the aromatic complexity, which gives the nose clear floral scents and captivating notes of pineapple, apricot and peach.

This wine is straw yellow, fresh and pleasant in the mouth with excellent finesse and complexity. Drink it slowly. Gavi Girossa goes well with shellfish dishes and cold appetizers.