

SOC. AGRICOLA LA RAIA S.S.  
GAVI DOCG 2007

Status	<i>Denominazione di origine controllata e garantita</i>
Type	<i>White Wine</i>
Italian Region	<i>Piemonte</i>
Vine	<i>100% Cortese</i>
Vintage	<i>2007</i>
Organic/Biodynamic	<i>Yes, certification by Ecocert &amp; Demeter</i>
Vegan	<i>yes</i>
Vegeterian	<i>yes</i>
Added sugar	<i>no</i>
Residual sugar	<i>2 g/l</i>
Total SO <sub>2</sub>	<i>65 mg/l</i>
Free SO <sub>2</sub>	<i>22 mg/l</i>
Size Bottle	<i>750 ml</i>
Pagkaging	<i>Cases of 6/12 bottles</i>
Winemaker's note	<i>The Cortese grapes are handpicked towards the end of September. Grapes are destemmed, delicately pressed and the skins are removed. Must is decanted at a low temperature and alcoholic fermentation takes place at a controlled temperature. The wine is left on the yeast for 30 days and is matured in stainless tanks for a few months at a controlled temperature</i>
Tasting note	<i>Colour brilliant light straw yellow with greenish hints. Aroma wide, intense with notes of white flowers, citrus and toffee Mouthfeel full, soft sapid with a long finish</i>
Alcohol content	<i>13%</i>
Serving temperature	<i>Between 11° and 13° C</i>
Perfect pairing	<i>Excellent as aperitif and as accompaniment to light courses and seafood</i>
Link	<i><a href="http://www.la-raia.it/index_eng.aspx">http://www.la-raia.it/index_eng.aspx</a></i>

