

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

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| 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 & Demeter</i> |
| Vegan | <i>yes</i> |
| Vegeterian | <i>yes</i> |
| Added sugar | <i>no</i> |
| Residual sugar | <i>2 g/l</i> |
| Total SO ₂ | <i>67 mg/l</i> |
| Free SO ₂ | <i>23 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 6 months in stainless steel tanks, always at a controlled temperature</i> |
| Tasting note | <i>Colour brilliant light straw yellow with greenish hints. Aroma broad, intense, with slight hints of greens accompanied by ripe fruit, hney and bread crust flavours 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 with hors d'oeuvres, light courses and seafood</i> |
| Link | http://www.la-raia.it/index_eng.aspx |

