



SAN PIETRO

PIEDMONT



## GAVI

# TENUTA SAN PIETRO



**GRAPES** 100% Cortese

**REGION** Piedmont

**CULTIVATION** Organic-biodynamic method. The vines are cultivated without using fertilizers and agrochemicals.

**HARVEST** Half September, hand harvesting.

**WINEMAKING** Soft crushing of the grapes; the must obtained after natural decanting, has fermented in stainless steel tanks under temperature control. Alcoholic fermentation occurs without using selected yeasts for a period of 20/25 days. The permanence of the wine on the lasts for at least 2/3 months, and after cold stabilization, has bottled at the beginning of March.

**TASTING NOTES** **COLOR:** Straw yellow with slightly greenish reflections.

**NOSE:** Intense scents of white flowers and fruit exacerbated by a delicate minerality.

**TASTE:** Fresh, good structure matched with elegance and pleasantness, well-balanced acidity and good persistence at the end.

**FOOD PAIRING** Excellent as aperitif, is successfully matches with main courses, white meats, fish and vegetables.

**SERVING TEMP.** 8/10° C

**SERVING TEMPERATURE** Bottles stored in a cool, dry and constant temperature can be stored for more than 4/5 years.

