San Pietro

TECHNICAL SHEETS

PIEDMONT

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
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SAN PIETRO

Gavi

DOCG

TENUTA SAN PIETRO

Grapes 100% Cortese

Region Tassarolo, Piedmont

Winemaking Harvested by hand in mid-September, the grapes undergo soft crushing and natural decanting before fermenting in temperature-controlled stainless steel tanks, using only native yeasts for 20–25 days. The wine remains on the lees for at least 2–3 months, is cold stabilized, and then bottled at the beginning of March.

Tasting notes Straw yellow in color with slightly greenish reflections. On the nose, it offers intense aromas of white flowers and fruit, lifted by a delicate minerality. The palate is fresh, with good structure balanced by elegance and pleasantness, featuring well-balanced acidity and a persistent, satisfying finish.

Food pairing Excellent as aperitif, is successfully matches with main courses, white meats, fish and vegetables.