



MAGDAPEDRINI  
VITICULTRICE IN GAVI



## MAGDA

**Gavi D.O.C.G. del Comune di Gavi** which fully reflects the characteristics of the Cortese grape: a pleasant minerality accompanied by an excellent aromatic persistence.

**Color:** bright, straw-yellow with appealing greenish highlights

**Bouquet:** intense, lively and characteristic, with pleasant hints of apricot and citrus on a very fine mineral background

**Taste:** elegant and structured, slightly savory and harmonious

### VINEYARD

**Size:** 2,5 ha

**Position:** facing East, at an altitude of 350 m asl

**Soil:** Marly and compact

**Grape variety:** Cortese 100%

**Breeding system:** Guyot

**Vines:** 6.000 plants / ha

**Grape yield:** 5.000 L / ha


**Harvest:** the harvest of the grapes is carried out by hand and with a very careful selection in the second decade of September;  
The harvest takes place in small crates (20 kg).

### WINEMAKING

The flower must is obtained from the soft pressing of the whole grapes.  
The inoculum with yeasts activates alcoholic fermentation, carried out at a temperature of about 18 °C in stainless steel tanks at a controlled temperature. Once the alcoholic fermentation is over, the wine remains on the fine lees (*sur lies*), with constant *batonnage*, until it is bottled, activity which takes place in the following spring in 0.75 liter Bordeaux bottles, with a refinement of 2-4 months.

### FOOD PAIRINGS

It goes well with vegetable and white meat appetizers, seafood salads and grilled fish, pasta dishes, shellfish in general.

 **Served at:** 10 - 12 °C

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 Tenuta Magda Pedrini