



MAGDAPEDRINI
VITICULTRICE IN GAVI



ad LUNAM

Gavi D.O.C.G. del Comune di Gavi fresh and delicate, with intense aromas given by the soil and the breeze that comes from Liguria.

Color: bright straw-yellow with light greenish nuances

Bouquet: fruity and fragrant, with nice hints of fresh fruit and white flowers

Taste: full and harmonious, full-bodied, lively and elegant

VINEYARD

Size: 4 ha

Position: facing South-West-East, at an altitude of 300 / 350 m asl

Soil: marly-silty, very compact

Grapes: Cortese 100%

Breeding system: Guyot

Vines: 5.000 plants / ha

Grape yield: 6.000 L / ha

Harvest: the grapes, harvested in small crates (20 kg), are carefully selected for the harvest which takes place by hand in September

WINEMAKING

After the soft pressing of the entire grapes, the alcoholic fermentation takes place at a temperature of about 18 °C in temperature-controlled stainless steel tanks. After stabilization, the wine is bottled in the spring following the harvest, in 75 cl Bordeaux bottles.

FOOD PAIRINGS

An elegant match for fish-based appetizers, fries, delicate first courses, omelettes and vegetable flans and soft cheeses.

 **Served at:** 10 - 12 °C

Azienda Agricola Magda Pedrini

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 Tenuta Magda Pedrini