

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

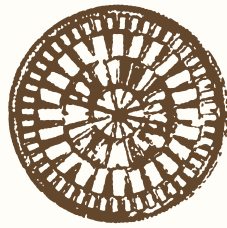
An elegant match for fish-based appetizers, fries, delicate first courses, omelettes and vegetable flans and soft cheeses.

 **Served at:** 10 - 12 °C

Azienda Agricola Magda Pedrini

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   Tenuta Magda Pedrini



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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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SPUMANTE METODO CLASSICO MAGDA PEDRINI

Gavi D.O.C.G. del Comune di Gavi

Color: light straw yellow with light green reflections, fine and creamy froth, very persistent perlage

Bouquet: delicate fruity and fragrant with pleasant hints of fresh fruit and white flowers against a light background of bread crust

Taste: lively and captivating, full-bodied and soft

VINEYARD

Size: 1.2 ha

Position: faces South-East, at an altitude of 300 m a.s.l.

Soil: marly-silty, compact

Grape variety: Cortese 100%

Breeding system: Guyot

Vines: 5.000 plants / ha

Grape yield: 6.000 L / ha

Harvest: the grapes are carefully selected for harvesting, carried out by hand in September, harvested in small crates (20 kg)

WINEMAKING


After the soft pressing of the whole grapes, the selected yeasts (*S. Cerevisiae*) are inoculated. Alcoholic fermentation is carried out at a temperature of about 16 °C, in temperature-controlled stainless steel tanks. After decanting, decanting takes place and, during the winter, natural stabilization takes place.

The draft (refermentation *Champenoise* method) is carried out in the spring following the harvest.

After 42/48 months of stay on the yeasts the “*degorgement à la glace*” is carried out, to eliminate the sediments of bottle fermentation and characterize the personality of this sparkling wine.

FOOD PAIRINGS

Fish based appetizers, fries, light pasta dishes, vegetable pies, soft cheeses. Suitable for the entire meal.

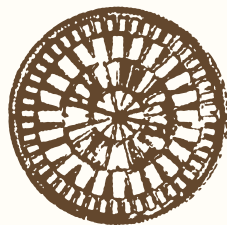
 Served at: 10 °C



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IL PETTIROSSO

Monferrato D.O.C. Red

Color: intense and deep ruby red

Bouquet: expansive, vinous and elegant with light vanilla and ethereal notes and pleasant herbaceous finish

Taste: dry, full and velvety, with good and elegant structure

VINEYARD

Size: 1.2 ha

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

Soil: marly and compact

Grape variety: Barbera 55%, Cabernet Sauvignon 45% (approx.)

Breeding system: Guyot

Vines: 6.000 plants / ha

Grape yield: 6.000 L / ha

Harvest: the grapes are thinned in August, carefully selected during the manual harvesting in the last ten days of September, harvested in small crates (20 kg)

WINEMAKING

After soft crushing and the addition of selected yeasts (*S. Cerevisiae*), the must completes a long maceration on the skins, facilitated by recasts and delestage. Alcoholic fermentation is carried out at a temperature of about 26 °C. From the drawing off the flower wine with the separation of the presses is obtained. Then comes the time for malolactic fermentation, which is carried out at a controlled temperature. After winter and some decanting, the wine matures partly in 225 liter *barriques* and partly in 1500 liter vats. The 0.75 liter Bordeaux bottles welcome the wine after approx. 30/36 months. The refinement in the bottle lasts for 4-6 months.

FOOD PAIRINGS

It goes very well with cold cuts, savory first courses, red meat, also seasoned cheeses and hunting game.

 **Served at:** 16 - 18 °C

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