

MASSERIA DEI CARMELITANI

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



WINERY

Vite Colte is the winegrower's skill. 180 winegrower's family with 300 hectares of vineyard in Piedmont, part of which undergoing conversion to organic farming procedures. Every family devotes a part of his estate to the Vite Colte, ensuring that it receives the most meticulous attention, with constant dialogues with the technical agronomist. Real winegrowers, who contribute all their skills, passion and his presence. Behind each Vite Colte's wine there is a face, a story and a family. We have everything we need: a vast heritage of vineyards, which means we can choose the best, the best motivated winegrowers of the group, with their families; modern enological systems, the technology which is needed to preserve and enhance the quality of the grapes; a first-class technical group coordinated by Daniele Eberle in the vineyards together with Bruno Cordero in our winery.

The cortese grapes grown on the hillsides in the comune of Gavi produce the wine known as Gavi, which can also utilize the "del comune di Gavi" subzone name. The grapes come from vineyards at 250-300 meters above sea level, on soils of a prevalent sandy rock formation: potent sandy rocks in alternate layers of sandstone; the colours of these soils vary from light brown to light cream. The pressing is soft and the must is then fermented for about 10 days at 16° – 17° C.

Name:	Masseria dei Carmelitani
Class:	White
Region:	D.O.C.G. Gavi del Comune di Gavi
Vintage:	2016
Grape Varieties:	100% Cortese
Case / Bottle Size:	12/750ml
Alcohol Volume:	12.5%

TASTING NOTE

Pale yellow color with green hues. On the nose is rich, fresh and particularly fruity with hints of flowers. Palate is delightfully dry, full-bodied and elegant. A wine that balances structure and softness.

