



ENOCLASSICA

selection

Gavi di Gavi DOCG

Producer Enrico Serafino

Winemaker Giuseppe Caviola

Estate Founded 1878

Country Italy

Region Piemonte

Appellation Gavi di Gavi DOCG

Grape Varietal 100% Cortese

Soil Composition Clay and Limestone

Elevation 250 Meters

Fermentation Method Fermented in stainless steel tanks under temperature control

Aging Matured in stainless steel on the lees until bottling.

Alcohol Content 13%

Tasting Notes Pale straw yellow with greenish highlights. Distinctive, subtle fragrance lifted by florality. Soft and fragrant on the palate, with attractive body. Appealing savouriness and freshness.

