



GAVID.O.C.G.

GRAPE VARIETY: CORTESE 100%

VINEYARDS: sourced exclusively on hillside vineyards in very selected locations of the Gavi area, belonging to families who have been producing their grapes for the Pio Cesare Family for generations and who have worked their vineyards according to Pio's strict quality controls.

VINIFICATION: fermentation at low temperature in stainless steel tanks with extensive lees contact.

AGEING: for six months in stainless steel tanks.

NOTES: Fresh, clean spicy fragranc, salty, ripen fruit and rich, good complex flavor.