TENUTA ARBÉTA™

GAVI D.O.C.G.

Grape Varietals: 100% Cortese.

Average age of the vines: 25-30 years.

Soil: sandy.

Harvest Period: 10-25 September.

Vinification: soft pressing, temperature-controlled fermentation.

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter.

Color: pale straw yellow with light green tints.

Aroma: elegant and fresh with notes of pear and citron.

Palate: persistent, bright acidity, delicate texture with a floral finish.

Food Suggestions: versatile as an aperitif or with seafood pastas, whole fish and shellfish preparations.

Serving Temperature: 10-12 °C / 50-53 °F.

VINI D'ITALIA
19 89
Alessandro Berselli
THE SOUL OF ITALIAN WINE