

TENUTA ARBÈTA™

GAVI D.O.C.G.

Grape Varietals: 100% Cortese

Vineyards: San Cristoforo

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 °C / 50 °F

