TENUTA ARBÉTA™

GAVI D.O.C.G.

Grape Varietals: 100% Cortese.

Average age of the vines: 20-25 years.

Soil: sandy.

Harvest Period: mid-September.

Vinification: the grapes undergo soft pressing in order to obtain a high-quality grape must, which is then fermented at a low controlled temperature. Once the fermentation process is completed, the wine rests on fine lees for 6 months until the bottling phase.

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter.

Color: soft straw yellow.

Aroma: fresh and elegant with a nice balance of floral and fruity notes, such as mimosa flower, yellow apple, and pineapple.

Palate: refreshing, elegant and persistent. The wine's great structure and acidity are harmoniously balanced and very pleasant.

Food Suggestions: excellent as an aperitif or paired with all types of cheese, raw and grilled fish, white meat.

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

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