La Battistina Gavi Spumante Brut, Gavi DOCG NV

IAR063NV

Azienda Agricola La Battistina

— Piemonte, Italy

An attractive, textural fizz from the cooler slopes of the Battistina estate.

Production

The vineyards are south facing and the soil, chalky and mineral, which allows full ripening and excellent drainage. The 35 year old vines are trained Piemonte style on low Guyot trellis, planted with 4,000 - 4,500 vines per hectare and yielding 6,600 lt/ha. Grapes are harvested a week ahead of the main harvest to retain the higher acidity essential for sparkling wines. The hand harvested grapes are whole bunch pressed in a pneumatic press and subjected to a temperature controlled fermentation in small 100hl pressure tanks and spend 3 months on lees.

Tasting note

An interesting nose of crystallised ginger, citrus, apple, jasmine and a hint of spice. The palate is delicate, yet rich with citrus and ripe apricots. The mouthfeel is creamy and the finish is dry and refreshing.

Food Match

At its best as an aperitif.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Gavi DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Cortese 100%

Suitable for:
Vegan

Bottle Barcode:
8010471003761