La Battistina Gavi Metodo Classico Brut, Gavi DOCG 2018

IAR1532018

Azienda Agricola La Battistina

— Piemonte, Italy

Delightful and complex single estate Gavi Spumante - produced in the 'traditional' method with second fermentation in bottle.

Production

Carlo specially selects the Cortese grapes from older vines on the lower part of this single estate. Here the vines grow on clay and calcium-rich soils planted on the cooler, west-facing slopes. They are trained Piemontese style on low Guyot trellis, 4,000 - 4,500 vines per hectare, yielding 6,600 lt/ha. The hand harvested grapes are gently pressed and undergo cool fermentation on lees for 6 months before a second fermentation in bottle. Riddling takes place by hand and the wine spends up to 24 months on lees.

Tasting note

Lifted aromas of citrus with delicate yeasty notes. The palate has a creamy mousse, and an apple and biscuit character balanced by fresh lemon citrus acidity - all leading to a long, mineral and complex finish.

Food Match

Best as an aperitif, or with chicken, fish and risotto dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Gavi DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Cortese 100%

Suitable for:
Vegan

Bottle Barcode:
8010471006533