Tenuta Santa Seraffa Gavi del Comune di Gavi, Gavi DOCG 2024

IAR90472024

Tenuta Santa Seraffa

— Piemonte, Italy

A Gavi from a single estate which is steeped in history. Since Araldica acquired the estate in 2016 it has become the jewel in the crown of their Gavi production.

Production

The vines, planted on a mixture of soils - but with a clay base, are nurtured from bud-break to harvest. The 100% Cortese grapes typically ripen relatively late (end of September / start of October) are hand-harvested, immediately transported to the winery, and then cooled to 5 degrees C. They are carefully cool-pressed to avoid oxidation of the juice. Whole bunch pressing is utilised to retain higher acidity levels and a more floral, textured style. After static settling for 48 hours, to separate the lees from the juice, the clean juice is racked for fermentation in stainless steel. The wine then enjoys a period of maturation on fine lees before bottling – for longevity and freshness in bottle.

Tasting note

A fine and pure expression of Gavi with pretty aromas of flora, citrus and green apple combined with more complex hints of frangipane. The palate has apple and lemon characters, and an appealing weight and minerality. The finish is textural, long and defined.

Food Match

This wine is a perfect accompaniment to seafood and shellfish - unsurprising for a wine sourced just 35km from the Ligurian coast.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Gavi DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Cortese 100%

Suitable for:
Vegan

Bottle Barcode:
8010471005642