Araldica La Luciana, Gavi DOCG 2024

IAR0552024

Araldica Castelvero

— Piemonte, Italy

Named after Luciana, the wife of La Battistina estate's previous owner, this is an elegant and fresh Gavi, easy-drinking but with some depth.

Production

Produced from Cortese grapes cultivated in vineyards on the Monferrato hills in the South of the province of Asti, Piemonte. The vineyards are southwest facing and situated at altitudes of between 250 and 400m. The Piemonte low Guyot trellis system is used for the vines, which grow in a limestone-clay soil. Planting density is 4000 to 4500 vines per hectare. Grapes are hand harvested in the last week of September. Temperature controlled fermentation takes place in stainless steel (16-18°C) and the wine spends a couple of months on lees.

Tasting note

Zesty citrus fruit and lightly floral characters, with hints of apple and pear. Fresh, steely acidity and underlying mineral characters, balanced by notes of melon and stone fruit, and a touch of fennel.

Food Match

Great as an aperitif or particularly good with tuna steak. Gavi La Luciana also provides the perfect crisp, tangy match to fatty dishes such as sausages and beans.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Gavi DOCG

Winemaker:
Claudio Manera

Grape Varieties:
Cortese 100%

Suitable for:
Vegan

Bottle Barcode:
8010471001521