La Battistina, Gavi DOCG 2024

IAR0572024

Azienda Agricola La Battistina

— Piemonte, Italy

From Araldica's magnificent Gavi estate, La Battistina. This is a high quality, complex white widely regarded as a benchmark for this DOCG.

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 6600 lt/ha. The whole process of winemaking is undertaken at Araldica's winery, Azienda Agricola La Battistina, in stainless steel tanks. The hand harvested grapes are pressed in a pneumatic press and subjected to a temperature controlled fermentation in stainless steel. The wine remains in contact with the lees for 4 months before being fined, filtered and bottled.

Tasting note

Aromatic, zesty nose with notes of apple, lime and white flower. The wine is beautifully balanced with juicy apple and lemon characters, attractive minerality and appealing texture. The finish is crisp and incisive with zesty, mouthwatering fruit.

Food Match

Delicious with appetisers and light fish courses.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Gavi DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Cortese 100%

Suitable for:
Vegan

Bottle Barcode:
8010471001866