



PRINCIPESSA PERLANTE

Gavi DOCG

Vigne Regali - Estate Bottled
Piedmont (Italy)

Area of Production:

Principessa Gavia single vineyard located in the classic Gavi zone.

Soil:

Rocky clay and marl.

Grape Variety:

100% Cortese.

Production Technique:

The clean must from first pressing is fermented off the skins at a controlled temperature of 64°F and then cooled at 32°F during the last part of alcoholic fermentation. Storage at low temperature conveys a slight natural effervescence.

Characteristics:

Color: Pale straw.

Bouquet: Aromatic, fresh, with hints of citrus and apple.

Taste: Crisp, dry and well balanced with a gentle acidity and a light effervescence.

Alcohol Content: 12%.

Total Acidity: 6.10 g/l.

Serve chilled as a refreshing aperitif. Ideal with white meats and seafood.