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Casali del Barone

Gavi DOCG

Vinification

The Gavi DOCG Casali del Barone is a distinctive wine crafted from Cortese grapes in the Langhe region of Piemonte. It undergoes stainless steel fermentation with precise temperature control, resulting in a wine that is refreshingly immediate and rich in savory qualities. This meticulous process highlights the pure expression of the Cortese grapes, offering a vibrant and complex Gavi DOCG experience.

Description

In a region renowned for its red wines, the Gavi DOCG stands out as a stellar white, sourced from grapes cultivated in the hills of Southern Piedmont. Nestled not far from the coast, the soils are rich in marl and fossils, creating a magical blend that imparts pronounced mineral notes and pleasant hints of citrus and flowers to the wine.

Food Pairings

Ideal for pairing with seafood, it reaches its zenith when served alongside grilled fish, crustaceans, and oysters

**Cortese****Langhe,
Piemonte****8-10 °C****Alcol: 12.5%
Zuccheri: 4 g/l**