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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**