



Piedmont Wine Region of Italy

Climate: Piedmont is made up of a variety of climates as it is surrounded on three sides by mountains. The Alpine zone is very cold, the lowlands tend to have cold winters and dry, hot summers, and along the lakes in the region, the climate is mild.

Piedmont is home to two of the most renowned wines in Italy: Barolo and Barbaresco. Both of these sought-after wines are made from the nebbiolo grape which is one of the most difficult grapes to cultivate in the world. The other most popular wine in the region is the sparkling wine, Asti, which is semi-sweet and fruity. Other leading wines in the region are: Arneis, Barbera, Dolcetto, **Gavi**, and Moscato d'Asti.

Gavi is an Italian white wine exclusively made with the grape **Cortese**. The name Gavi derives from the town which is the center of the production zone. The zone was awarded DOCG status in 1998.

Cortese grapes tend to make bone-dry & crisp wines with mineral and citrus-y notes. The vineyards that specialize in this grape are located near the Ligurian coast (the southeast corner of Piedmont), making this wine a natural accompaniment to seafood.

Vinchio & Vaglio Serra Gavi DOCG PIEDMONT (ITALY)

Founded in 1959 by a small group of vineyard farmers in Vinchio & Vaglio Serra, communes of Asti, it now has 180 members, which in total comprise in over 320 hectares of vineyard. Most of the vineyards are located on the steep slopes of the Alto Monferrato's hills. The land, being composed of mostly calcareous & sandy soil, is not very fertile. Thus the closely planted vines need to be meticulously cultivated, resulting in low-yielding vines. With plenty of sun exposure the low-yields vines concentrate the sugars in the grapes. Along with careful cultivation to protect the vines, the growers of Vinchio & Vaglio Serra care for the environment with reduced use of pesticides & other chemicals. Classified DOC Cortese dell' Alto Monferrato.

Grapes: 100% Cortese.

Viniculture: Soft pressing and fermentation in steel tanks.

Alcohol: 12.5% vol.

Appearance: Bright straw yellow color with golden overtones.

Nose: Fresh, fruity bouquet.

Palate: A well balanced delicate body with fresh crisp notes & a hint of tropical richness.

Food Pairing: Fish, crustaceans, antipasti & white meats.