

# TENUTA SAN PIETRO GAVI



100% Cortese. Straw yellow with slightly greenish reflections. Intense scents of white flowers, citrus, and peach with a stony minerality. Crisp citrus flavors. Fresh, mineral driven structure matched with elegance, well-balanced acidity, and a long finish. Medium bodied. Serve chilled. Lovely as an aperitif and a terrific accompaniment to a wide variety of foods. Pairs with all kinds of seafood and poultry dishes, risotto, pasta with pesto, and mild cheeses. Organic.

From the village of Tassarolo in the Gavi appellation of the Allessandria region in southeastern Piedmont. The vineyard is on a hillside 300m above sea level with south/east exposure. The soil is limestone clayey ground with excellent texture and good presence of minerals. Organic-biodynamic cultivation. The grapes were harvested by hand. Gentle crushing, the must is obtained after natural decanting. Fermented in stainless steel tanks under temperature control. Alcoholic fermentation with native yeasts for 20-25 days. Aged on the lees for at least 2-3 months and bottled after cold stabilization. Winemaker Claudio Icardi.

Tenuta San Pietro lies in the village of Tassarolo along Piedmont's hilly southern stretches and just a short distance from the Ligurian coast. The property covers a total area of 247 acres of which 86 are mainly planted with Cortese di Gavi. The remaining part is occupied by meadows and oak and acacia woods that protect numerous species of wild animals. The estate benefits from its high-altitude vineyards, cooling winds from the nearby Ligurian Sea, and top-notch exposures that produce excellent white wines that are at once savory, full, and fresh. All the vineyards of Tenuta San Pietro are certified organic and cultivated according to the criteria of biodynamic agriculture.

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## Tasting Note:

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## Shelf Talker:

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