



CASCINA GRATONE GAVI

SKU: ITCGG

Cascina Gratone takes its name from the 17th century Podere Gratone which was destroyed during the Napoleonic wars leaving only a well which is still standing today. The estate rests on 18ha of land of which 14ha are under Cortese wines and has been owned by the Cazzulo family since 1966.

The region of Gavi is known for its high quality dry white wines made from Cortese grape which responds well to the sandy limestone soils.

The grapes are destemmed and softly pressed without oxygen. The juice and skins are separated by racking then followed by sedimentation at 4C prior fermentation. The wine was vinified in stainless steel at cool temperature then aged in stainless steel vats for several months.

Grape: Cortese

Tasting Note: Refreshing grapefruit and orange-rind notes with a hint of fennel, apricot and almond giving ripe round texture and excellent concentration.

Food Match: Designed for immediate consumption, this will drink as an aperitif or with light fish and seafood dishes alongside salads and southeast Asian cuisine.

Closure: Cork

