

# SCRIMAGLIO

1920

## Gavi DOCG del Comune di Gavi



### WINEMAKING PHILOSOPHY

The Cortese grape variety, grown on the hills of the municipality of Gavi (in the province of Alessandria), is used to make a wine that bears the subappellation “del Comune di Gavi”. These vineyards are situated 250-300 metres above sea level, in soils with a mainly sandy-marly structure: layers of deep marl alternate with sandstone; the colours of these soils vary from light brown to very light.

After a short period of cold maceration on skins followed by fermentation, the wine spends a while maturing on lees, with partial ageing in small barrels. This is followed by a brief period of bottle ageing.

### TASTING NOTES

**Colour:** straw yellow with greenish hints

**Bouquet:** rich and full, intense scents of camomile, hay and green tea.

**Flavour:** pleasantly dry and crisp, full and deep in the mouth. A persistent linger exhibits apricot and peach scents.

### STATISTICAL INFORMATION

**Grape variety:** Cortese

**Alcohol:** 12.50 % vol.

**Appellation:** Gavi del Comune di Gavi DOCG

**Ageing:** partial ageing in small barrels

