



il Rocchin

ZERBO - GAVI - DOCG

Appellation: Gavi DOCG

Varietal: 100% Cortese

Altitude of Vineyard: 210m approx. above sea level

Exposure: Southwest

Planted Area: 12 ha.

Age of Vines: 15 - 20 yrs.

Yield q/ha: About 80

Alcohol Content: 12% Vol.

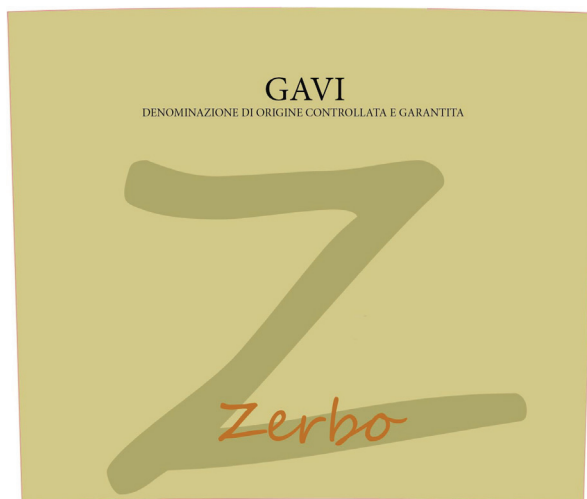
Harvest: Usually carried out towards the end of September

Vinification: Classic white with soft pressing of grapes and fermentation in stainless steel tanks with the use of selected yeasts

Tasting Notes: The wine is noted for its bone-dry character and crisp, flinty and fresh acidity, coming from the mineral-rich soils of the area. The bouquet is particularly floral, offering delicate aromas reminiscent of white flowers, lemons, green apples and honeydew. It is a well-balanced wine, distinctly fruit driven with underlying hints of almonds on the finish.

Food accompaniment: Appetizers and vegetable dishes with delicate sauces, seafood entrees, rice and pasta with seafood and fish and white meats

Suggested serving temperature: Serve at 10°C (50°F) in medium-width goblets.



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