



Cortese is a white grape variety, famous for its role in the crisp, lime-scented wines of Gavi. The variety is known for its bracingly high acidity and its ability to retain freshness. Apple, peach, and honeydew flavors are commonly associated with Cortese wine, along with lime, almond, and light herbal or grassy aromas.

Cortese has been grown in the southeastern part of Piedmont and it has long been considered as Piedmont's finest variety.

Gavi di Gavi DOCG "*Najè*"

GRAPE VARIETIES

Cortese

WINEMAKING

Classic still white winemaking.

AGEING

To be drunk quite young, 1-3 years.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Floral nose and very delicate and elegant in the mouth.

GASTRONOMY

It's superb as an aperitif and it should be drunk cold at 6-8 °C. On the table it's better at 12°C. It goes well with light appetizers, pasta dishes with fish-based sauces and seafood dishes. In the area of origin it is accompanied with

"tajarintruffle", a plate of pasta dressed with butter, parmesan, and truffles.

Serving temperature 6-8°C

AVAILABLE FORMATS

75 cl



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013