

# ETHICAWINES

earth, heart, hands.

## Ottosoldi

## OTTOSOLDI



Gavi DOCG

### REGION

Piemonte

### VARIETY

Cortese. Single-vineyard in the DOCG Municipality of Serravalle Scrivia.

Exposure and altitude: Mainly South-West; 850-950 feet ASL (250-300 m ASL).

Soil composition: Marlstone and limestone.

Cultivation method: Guyot, 5000 vines per hectare.

Harvest: Hand-harvest in mid-September.

Vinification process: Fermentation at controlled temperature 60 F (16° C) in stainless steel tanks and tonneaux barrels.

### TASTING NOTES

Shiny straw-yellow color. Floral scent with persistent notes of ripe fruit, tertiary perfumes which are a promise for longevity. Great freshness, full and rich flavor with mineral and sapid notes.

### FOOD PAIRINGS

A perfect match with the greatest Mediterranean dishes.