

Gi

Vino Bianco

<i>Grapes:</i>	70% Chardonnay, 15% White Muscat, 15% Viogner.
<i>Vineyards origins:</i>	Castiglione Tinella and Isola d'Asti.
<i>The harvest:</i>	It starts with a strict manual selection of Muscat grapes, choosing the best bunches from our Chardonnay and Viogner. After picking, grapes arrive to the cellar into small containers. Operating quickly, to minimize time to maintain the integrity of the skins and safeguard fragrances.
<i>Vinification:</i>	Muscat and Viogner ferment in 500 liters Tonneaux and remains on the yeasts for seven months. The Chardonnay, after fermentation in steel tanks, it ages 3-4 months into a tank with its own natural yeasts. After seven months the three types of grapes are assembled.
<i>Characteristics:</i>	Vivid, aromatic and exuberant, it develops notes of serious complexity over time. Exotic fruit, peach, sage and wattle tree honey notes, it delivers over time mineral and dried fruits fragrance. Subtle, embracing structure, with acidity that provides liveliness to the palate.
<i>Alcohol content:</i>	12.5% vol.
<i>Conservation:</i>	Gi has a wonderful aging ability, improving complexity starting from the second year to further increase within 4-5 years. It is recommended to try the wine 2/5 days after uncorking.
<i>Recommended pairings:</i>	Raw fish, paella, pork meat and fresh cheese.
<i>Serving Temperature:</i>	8/10° C.

ELIO PERRONE

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