TENUTE
CARRARA

Casa Fondata nel 1893

GAVI
DOCG

REGION:	Gavi
ALCOHOL:	12%
BLEND:	100% Cortese di Gavi

VINIFICATION
After soft pressing without adding sulfites, winemaking takes place at a controlled temperature of 62.6 - 64.4˚F from 15th September to 15th October, resting on lees in stainless steel tanks.

WINE
Fresh and lively with notes of almond; the palate has an elegant middle structure of balanced acidity, and a dry, lengthy finish.

PAIRINGS
Due to the contrast between the dry finish and the fruity bouquet, this wine is suitable for aperitifs and light Mediterranean cuisines.