



Gavi D.O.C.G.



DENOMINATION: Gavi D.O.C.G.



COUNTRY: Italy



REGION: Low alpine region of Piedmont (or Piemonte), which means 'at the foot of the mountains'.



PRODUCER: Tenute Neirano. A family-run winery rooted in the UNESCO World Heritage region of Monferrato. Established in its current form in 1982 by Giacomo Sperone and his son Antonio, the estate represents over four generations of winemaking tradition.



GRAPES:
100% Cortese cultivated in the Gavi commune and its neighbouring areas



BODY STYLE:
Medium bodied



STYLE:
Dry



ALCOHOL CONTENT:
12.5%



CHARACTERISTICS:
Clear and bright, with an ethereal aroma reminiscent of green apples and almond blossoms. On the palate, it is dry and well-balanced, with a pleasant freshness that lingers on the finish.



FOOD PAIRING:
Vegetarian hors-d'oeuvres and grilled fish.



ALLERGEN CONTENT:
Contains Sulphites

Pair with La Piazza Antica's:



Antipasti: Fritto Misto, Calamari Fritti, Bruschetta Pomodoro or Funghi all'Aglio



Secondi: Branzino Arrosto, Linguine Frutti di Mare, Risotto Zafferano or Piazza Tonno e Acciughe