



MALGRÀ

GAVI DOCG "MONTEBASTIA"

Cortese is one of Piedmont's most celebrated white varieties. Its soil and microclimate, which is unique because of the sea breezes that arrive from the not-too-distant Ligurian sea, make this territory especially suited for its cultivation. The vineyards are located in the district of Gavi, and the wine is made by fermenting the must in stainless steel under low controlled temperatures, followed by 6 months of aging in stainless steel tanks. The result is a pleasant and elegant white wine, with a good character and personality.

GRAPE: cortese.

AGING: 6 months in stainless steel tanks.

COLOR: straw yellow with typical bright-green reflections.

AROMA: fresh, floral, delicately fruity with notes of green apple.

TASTE: dry and harmonic, with a pleasant acidity and delicate flavor of white-fleshed fruit and nuts.

PAIRINGS: goes well as an aperitif, and is highly recommended with cold appetizers, fish, crustaceans, and seafood.

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