

TENUTA DEL MELO

VIGNETI IN BORGO MERLASSINO



GAVI DOCG



The grapes are handpicked around mid September; they are then carefully selected, destemmed and delicately pressed.

The must obtained, after its natural decantation, is put into stainless steel tanks. The alcoholic fermentation lasts 15/20 days approximately and happens at a controlled temperature of 18° C. The wine is left on its own lees for 3 months. It is then cold stabilised before being bottled in March.

This process produces a fresh, very pleasant wine.

TASTING NOTES

Colour is straw yellow, with greenish hints. The aroma offers a particularly fine mineral feeling and notes of honey and candied citron.

Mouthfeel is lively, balanced, with a fresh acidity, which increases its persistence and favours its drinkability.

The finish is slightly almondish.

PERFECT PAIRING

Excellent as aperitif, and as accompaniment of hors d'oeuvres and of fish and vegetable-first courses. It is the perfect match also for fresh young and medium aged cheese.

Best served: between 10° and 12° C.

PERFECT STORAGE

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered for 3/4 years.

Società Agricola La Raia S.s.
Strada Monterotondo, 79
15067 Novi Ligure (AL) - Italy

T +39.0143.743685
F +39.0143.320765
E info@tenutadelmelo.it