



PIEDMONT

Lugarara Gavi di Gavi

Producer: La Giustiniana

About The Vineyards: Lugarara is a single vineyard at around 300 metres above sea level. Soils are grey marl with loose, sandy topsoil. The vines are Guyot trained and planted at a density of 4,000 vines per hectare.

Grapes: 100% Cortese

Vinification: The grapes were handpicked and upon arrival at the winery, they were gently pressed, then cool fermented in temperature-controlled stainless steel tanks at 16°C. Unoaked, the wine was bottled in the spring following the harvest.

Tasting Notes: Straw-yellow with a greenish hue. The wine's aromas of white fruit, stone fruit and lime zest are immediately beguiling and followed by a subtle yet persistent bouquet of green apples. The palate is well balanced with a fresh acidity and good structure. Pleasant almond notes linger on the finish.



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