

la Battistina

Metodo Classico Gavi DOCG Spumante Brut



Color

Pale straw yellow with green hints

Aroma

Apple, citrus and delicate yeasty notes

Palate

The palate has an intense fruit-richness with refreshing, persistent fine mousse and mineral finish

Grape variety

Cortese

Area

The hills of Gavi area in the province of Alessandria, South Piedmont

Vineyards

Piedmontese Guyot training system. Plant density 4,000-4,500 vines/ hectare. Exposures East and South-East at altitudes between 200 and 400 MAMSL Clayey soil tending to limestone

Food match

From the aperitif to pasta, rice, fish chicken and fried dishes.

Awards

Vintage 2017

90 points - Jacopo Manni (intravino.com)

Vintage 2016

Recommended, 88 Points - DECANTER
MAGAZINE

Diploma - MARENGO DOC

www.labattistina.it