

## LA LUCIANA GAVI DOCG

### WINE DESCRIPTION

Cortese is one of the most important dry white wines produced in Piedmont. It is produced in the Upper Monferrato in a district bounded by the rivers Bormida and Scrivia and flanked by the Ligurian Apennines. The winemaking area's principal centers are Acqui, Ovada and Novi, all in the province of Alessandria. Cortese, which is the district's most typical white-grape variety, is believed to have originated locally and was already well known by the 18th century. La Luciana is the name of the vineyard. It honors Ms. Luciana, the previous owner of one of Araldica's estates in the Gavi area.

### TASTING NOTES

Light straw yellow color. Fresh bouquet on the nose with aromas of zesty citrus fruit and lightly floral characters, and hints of apple and pear. The sip is fresh and mineral, balanced by notes of melon and stone fruit, and a touch of fennel and spice. Light to medium body with a lovely, refreshing, dry finish.

### FOOD PAIRING

Excellent aperitif; accompanies hors d'oeuvres, seafood and pasta dishes.



### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Gavi DOCG
Vineyard size:	60 h
Soil composition:	Limestone and clay
Training method:	Guyot
Exposure:	South west
Elevation:	250 - 400 m a.s.l.
Vines/Acre:	4,000/Ha
Age:	15 years
Harvest time:	September
First vintage:	2002
Production:	130,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Cortese
Fermentation container:	Stainless steel tanks
Length of fermentation:	20 days at 18 °C
Aging container:	Stainless steel tanks of 300 Hl
Length of aging:	4 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	12 %
Residual sugar:	3 g/L
Acidity:	5.1 g/L
Dry extract:	17 g/L

### PRODUCER PROFILE

Araldica group Managing Director:  
Claudio Manera

Winemaker: Claudio Manera

Total acreage of vine: 2100 (850 Ha)

Winery Production: 25,000,000 bottles

Region: Piemonte

