

PICOLLO ERNESTO

GAVI “ROVERETO”



The aromas are pronounced and distinct with hints of peach and apricot, as well as a silky mineral presence. The palate is seamless in balance with the expressive fruit firing in tandem with its refined structure.

Color: White

Appellation: Gavi D.O.C.G, Italy

Grapes: 100% Cortese di Gavi

Soil: Marly-clay and limestone

Farming practices: Organic

Malolactic fermentation: No

Fermentation: Stainless steel tanks, temperature controlled at 18°C

Ageing: Stainless steel tanks

Fining/Filtration: None

Production: 50.000 bottles per year