



# Nuvole sul Poggio

Gavi Docg

**GRAPES:** 100% Gavi

**TYPE:** Still white wine with controlled and guaranteed designation of origin

**SOIL:** Calcareous clay

**TERROIR:** The hills to the south of Nove Ligure. Average altitude of 330 m.

**PLANTATION:** Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, south-easterly exposure.

**CULTIVATION:** Managed under conversion to organic methods, grassing in alternate rows, nutrition with manure, no leaf stripping.

**HARVEST:** The grapes are harvested into crates when fully ripe.

**VINIFICATION:** Soft crushing of the grapes, fermentation in temperature-controlled stainless steel tanks with selected yeasts. Partial malo-lactic fermentation. Resting on fine lees until the spring following harvest, filtering and bottling.

**ANALYTICAL DATA:** 12.5% alcohol

3 g/l residual sugars

5.30 g/l total acidity

**SENSORY NOTES** Nuvole is young, floral, fragrant and fruity, the perfect refreshment for summer days. Its pale body is scented with pineapple, apple and lychee, and refreshed with green notes of olive, citrus, basil and thyme. It offers itself temptingly, with the immaculate freshness of white flowers, while indulging in spicy effects with attractive citrus essences. Listen to it as its savouriness flows, touching you gently and telling you about the privilege of being a child of flowers and fruit.

**PAIRINGS:** It delights with raw fish and excels with salt-baked white fish, eggs with asparagus and raw vegetables. The ideal accompaniment for vegetable pasta dishes, pasta with pesto sauce, vegetable tortelli and pumpkin risotto, it is a winning combination with delicious sandwiches filled with mortadella or cooked ham, and with fresh summer salads made with tuna and eggs.

**SERVING TEMPERATURE:** 8°C.



