



GAVI D.O.C.G.

DEL COMUNE DI GAVI

MIRAGE

VARIETY Cortese

PRODUCTION AREA Gavi - AL

SOIL Calcareous clay

HARVEST Second half of September

VINIFICATION Manual harvest of the best bunches, soft pressing of the grapes and subsequent fermentation of the must in stainless steel tanks at low temperatures until the sugar is entirely consumed

AGING Stainless steel tanks

ALCOHOL CONTENT 12.5% abv

SENSORY NOTES Bright straw yellow with greenish reflections.

Typical and fragrant nose, with refined floral notes and intense fruity scents of pineapple and peach. Fresh, harmonious and elegant with a full and delicate body.

Fruity and persistent finish

RECOMMENDED PAIRING An excellent aperitif, ideal with appetizers, seafood and fish dishes

SERVING TEMPERATURE 8/10° C

LONGEVITY Drink young

SIZE 75 cl.

Bersano

Piazza Dante 21, Nizza Monferrato (AT)
+39 0141.72.02.11
wine@bersano.it

bersano.it

