

La Raia

Gavi Riserva, Vigna Madonnina

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Gavi

CEPAGE: 100% Cortese

WINEMAKING: Grapes are harvested and handpicked towards the end of September. After selection, grapes are destemmed and delicately pressed. The must obtained is then decanted and ferments at low controlled temperature without the addition of oenological additives. Approximately 25 days later, when the fermentation is completed, the wine is poured into another stainless steel tank, where it remains for 6 months, as required by the Gavi Docg production regulations. The Gavi Docg Riserva is then bottled and continues refinement for another six months inside the bottle, before being released to the market.

ALCOHOL BY VOLUME: 13.0%

AGING: 6 months in stainless steel

THE STORY

La Raia is a story made up of people and their love for the Gavi region, founded on shared values: their passion for wine and biodynamic cultivation, their respect for the landscape while preserving its original biodiversity, and art as an instrument of deep connection between man and nature.

Run by the Rossi Cairo family since 2002, La Raia is a project in progress, where you can meet and share thoughts and emotions with those who believe in the same values of regeneration and authenticity.

THE ADJECTIVES

OVERALL: Harmonic & Delicate

AROMAS / FLAVORS: Ripe fruit, honey, floral hints

MOUThFEEL: Rich & Savory

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Certified Organic

PAIRINGS: Seafood, especially shellfish, risotto, fresh or semi-soft cheeses

