

Il Galletto LA ZERBA Gavi di Tassarolo DOCG

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Gavi

CEPAGE: 100% Cortese

WINEMAKING: Hand Harvested; Cool, controlled fermentation lasts one week in stainless steel tanks retaining fruit-driven aromas

AGING: Stainless Steel 5 months on lees; 3 months in bottle

THE STORY

In 1973, Ida Cozzio and Livio Lorenzi purchased La Zerba, a country estate in Ligurian-Piedmont Apennines,

amongst the beautiful green hills of Gavi. The vineyards extend over 12 hectares (30 acres), surrounding the cellar.

At 1,476 feet above sea level, they yield crisp white wines with zesty, mineral characteristics. The winery fully converted to organic viticulture with the 2015 harvest.

THE ADJECTIVES

OVERALL: Layered & Zesty

AROMAS / FLAVORS: Pears, Peaches & White Flowers

MOUTHFEEL: Fresh & Minerality

THE SELLING POINTS

SUSTAINABILITY: Certified Organic

PAIRINGS: Fish, White Meats

