

San Silvestro Fossili Gavi del Comune di Gavi DOCG

THE FACTS

COUNTRY: Italy
REGION: Piedmont
APPELLATION: Gavi
CEPAGE: 100% Cortese

THE STORY

Election, investment and innovation: these are just some of the keywords that characterize SAN SILVESTRO, whose story starts in 1871, when Giovanni Sartirano begins to produce and sell its wines in the Langhe region. A tradition that has been passed down for four generations till today. San Silvestro deeply identifies with Piedmont, actually it works with traditional varieties such as Barbera, Nebbiolo, Dolcetto, Grignolino, Arneis, Cortese and Moscato. Coherent to this approach, it invests in native vines, such as the Favorita and Nas-cëtta from Novello.

THE ADJECTIVES

OVERALL: Bright & Minerally
AROMAS / FLAVORS: Citrus fruit, floral undertones
MOUTHFEEL: Balanced with good structure

THE SELLING POINTS

PAIRINGS: Sushi, grilled fish, oysters, blue cheese

