

GAVI DOCG/CGDO

CASCINA LA POLASTRA

Grapes:	Cortese 100% from vines located at 250 m. asl characterized by clay and marly/ferruginous soil.
Version:	Still.
Vinification:	Soft pressing of the grapes. Fermentation in stainless steel tanks at controlled temperature with addition of selected yeasts.
Refining:	Permanence on yeasts for about 75 days.
Alcohol content:	12 % vol.
Color:	Straw-yellow color with soft greenish reflections.
Flavor:	Fresh and heady, with nuances of black cherry and rose, accompanied by a fine minerality.
Taste:	Excellent and balanced structure, combined with a right sapidity with good persistence in the finish.
Food pairings:	Appetizers, fish dishes, white meat.
Available sizes:	75 cl

Gavi DOCG/CGDO "La Polastra", a wine part of the best Italian tradition, is made on the Piedmontese hills between Capriata D'Orba and San Cristoforo, in the province of Alessandria. Sunny hills caressed by sea breezes coming from the Ligurian Sea.

Gavi is characterized by a fascinating freshness wrapped by black cherry and rose nuances, thus resulting in a sophisticated taste. We like to imagine that in the vineyards where this wine was born, used to walk the princess Gavia, daughter of the king of Franks, after whose beauty and courtesy named the grape variety which gives origin to this fabulous wine, "**Cortese**" mentioned for the first time in a letter by Marquis Doria, dating back to 1659.



Cascina La Polastra sas
Cascina Polastra 26
15060 Capriata D'Orba (AL) - ITALY

Cell. +39 391 3934375
+39 347 4560680
e-mail: vinilapolastra@gmail.com
cascinalapolastra@gmail.com
www.lapolastra.it

