



Marco Bonfante S.r.l.

## *I Ronchetti*

GAVI  
D.O.C.G.  
DEL COMUNE  
DI GAVI



**SPECIES OF VINE:** Cortese

**ZONE OF ORIGIN:** "I Ronchetti" Vineyard, in Monterotondo of Gavi

**HARVEST :** Late September

**VINIFICATION:** Soft pressing, must decanting and temperature controlled fermentation.

**MATURING:** In stainless steel tanks. The wine is bottled the following February

**COLOUR:** Straw yellow with light, greenish reflections

**NOSE:** Fresh and with an intense fruitiness typical of this variety of grapes (banana), whose fruitiness is even more marked due to the vineyard being located so high up.

**TASTE:** On the palate it is dry and delicate, the harmoniousness of its aromas goes extremely well with the structure of the wine, and the vanilla that comes from the refinement in barrel, leaving an extremely pleasant, delicate almondy aftertaste.

**ALCOHOLIC STRENGTH:** 12,5% by Vol.

**TOTAL ACIDITY:** 6,3 gr/l.

This is certainly an excellent Gavi. It presents, in a marked but balanced way, all the vineyard's principal characteristics, from the fruity fragrances to the delicately almondy aftertaste.

This wine is recommended with light hors d'oeuvres and fish-based dishes and shellfish, with met and as aperitif.; it is best served at a temperature of 10-12°C. and the bottle should be uncorked a good 15 to 20 minutes beforehand (allowing the wine to breathe for a while, exalts its aromas).