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Gavi Montobbio 2013

A great elegance, richness of scents, a fine and persistent bouquet, a full, fresh, fruity and harmonic flavour for this dry white wine produced in Castelletto D'Orba in the heart of the southern Monferrato, by a little winehouse devoted to quality.
SKU W364

€7.96 **€7.16**

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RECOMMENDED GLASS



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| | |
|---------------------|----------------------|
| Winery | Montobbio |
| Type | White Wines |
| Region | Piemonte |
| Wine zone | Alto Monferrato |
| Appellation or Vine | Gavi D.O.C.G. |
| Composition | Cortese Di Gavi 100% |
| Year | 2013 |
| Alcoholic Content | 12 |
| Bottle type | Bordolese |
| Content (cl) | 75 |
| Glass type | Alsace |
| Exclusive | Yes |

Grapes are selected with care, they are picked by hand and softly pressed right away. The obtained flower-must ferments to a controlled temperature and after a cold stabilization, the wine is conserved to a controlled temperature till the sterile embottling. It's with any doubt the most esteemed and famous Piedmontese white wine in the world, thanks also to its longevity. The result is an elegant, rich scented, fine and persistent bouquet, a straw yellow color with hinted green reflexes, a full, fresh, fruity and harmonic taste.

The producer

Armando and Aurelio Montobbio are the owners; they are twins, both oenologists, in a way to tie the most rationalized techniques with the ancient wine-making traditions. Montobbio's family is linked from different generations to the good quality wine world, and on their ancestors way, Armando and Aurelio keep on searching to increase more and more the absolute quality.

Best with

It's perfect with seafood dishes and white meat, with tasting and delicious horse -d'oeuvres and as appetizer's cocktail in important celebrations.

How to serve it

It has to be served in crystal, uncolored and threadless glass, to a temperature of 11-12°C

Safrà 2014. Prova na EXPOVINIS BRASIL 2015. São Paulo 22/04/2015.