



OMBRA

GAVI - D.O.C.G. IN AMPHORA

Produced and estate bottled by Castello di Tassarolo of Marchesi Spinola Vineyard-estate, Tassarolo (Italy).

📍 PRODUCTION AREA

Selected vineyards in the Municipality of Tassarolo, situated in the Gavi DOCG production area (Piemonte).

🌊 TERRAIN

Marley, silty-clay, with good content of organic matter due to the use of "green- manure", biodynamic preparations and biodynamic compost. Altitude: 300 metres above sea level.

🍇 GRAPE VARIETY

Cortese di Gavi (100%)

PRODUCTION TECHNIQUE

This natural wine has **very low sulphites**, added only once before bottling. The grapes come from a very old vineyard of less than a hectare at top of the hill. After the harvest in small crates, the must is **poured into handmade amphorae of a spherical shape** together with the semi-crushed grapes. In these beautiful **spacious jars**, the fermentation develops in a **circular and uniform movement**. Once fermentation is finished, the grapes lie on the bottom for some time. Almost a year passes before it is bottled. The **terracotta** allows the wine a **special oxygenation**.

TASTING NOTES AND MORE



Colour

Green tinges, accompanied by an intense straw-yellow which highlights the presence of the wine in its most subtle nuances.



Flavour

Well-rounded, delightful, pure, of NATURE.



Total Acidity

Around 5,02 g/l



Bouquet

Pronounced, approachable, almost overpowering. No inconsistency or over-lay of a transformed grapes.



Yeasts

Indigenous of our own grapes.



Production

2.000 Bottles



Alcohol

13% by Vol.



Certifications

Certified "*Organic and Vegan*" by BIOS; "*Biodynamic*" by AgriBioDinamica.

CONCLUSIONS

It is an excellent aperitif and can accompany fish dishes, cheese, white meat, vegetables, rice and pasta. Serve at a temperature of **9-10°C**