

CASTELLO
DI TASSAROLO



Marchesi
Spinola dal 1367



SPINOLA

GAVI - D.O.C.G.

NO SULPHITES ADDED

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

The Castello di Tassarolo **vineyard-estate** is certain that wine and its quality are achieved in the Vineyard. **Biodynamics**, to which the winery is dedicating itself, has facilitated production of a grape in harmony with itself and the environment. Its manual, painstaking harvesting, its transformation with the aid of **modern technology**, allowing cooling to be used, and the **knowledge** gained from the experience of many years in the **wine-making world**, have resulted in a Gavi wine **without the addition of Sulphites** of any form. **The result is outstanding, different, new.** Finally a wine of remarkable integrity, which highlights its qualities in all its **organoleptic characteristics**.

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.



Bouquet

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



Flavour

Well-rounded, delightful, pure, of NATURE.

△ Yeasts

Indigenous of our own grapes.

% Alcohol

12 - 12,5% by Vol.



Total Acidity

Around 5,20 g/l



Production

20.000 Bottles



Certifications

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

CONCLUSIONS

This wine is ideal as an accompaniment for fish dishes, white meat, rice, vegetables, cheese and pasta. Serve at a temperature of **9-10°C**