



TITOUAN

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

Of this Gavi one cannot talk of production technique because **this wine is created outside**, in full sunlight in its natural habitat and not in the winery. What sculpts this wine are the Biodynamic grapes from a particular vineyards worked solely **by our horse Titouan** after a year marked by hard work, silence broken only by the directions given to the horse in interaction with nature. In this vineyard, the earth is soft and reach in hummus where the vines develop the most robust and healthy grapes full of vitality, reach **in beneficial minerals**, which gives a very **particular taste and aroma**. In the winery, the must is developed with the **greatest attention** and **respect**, partly in temperature controlled stainless steel vats and part in wood. To preserve its authenticity sulphur dioxide is not added in any form.

TASTING NOTES AND MORE



Colour

Straw yellow of medium intensity with a light touch of gold.



Bouquet

Intense but elegant and characteristic nose, with flowery aromas that satisfy the senses.



Flavour

Fragrant, enveloping almost warming the mouth because of a delicate and balance acidity.



Yeasts

Indigenous of our own grapes.



Alcohol

13% by Vol.



Total Acidity

Around 5,15 g/l



Production

6.000 Bottles



Certifications

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

CONCLUSIONS

It is an ideal aperitif and food flexible wine. It is perfect with white meat, fish dishes, rice, pasta, cheese and vegetables. Serve at a temperature of **9-10° C**