



Nuvole sul Poggio

Gavi Docg

GRAPES: 100% Gavi

TYPE: Still white wine with controlled and guaranteed designation of origin

SOIL: Calcareous clay

TERROIR: The hills to the south of Nove Ligure. Average altitude of 330 m.

PLANTATION: Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, south-easterly exposure.

CULTIVATION: Managed under conversion to organic methods, grassing in alternate rows, nutrition with manure, no leaf stripping.

HARVEST: The grapes are harvested into crates when fully ripe.

VINIFICATION: Soft crushing of the grapes, fermentation in temperature-controlled stainless steel tanks with selected yeasts. Partial malo-lactic fermentation. Resting on fine lees until the spring following harvest, filtering and bottling.

ANALYTICAL DATA: 12.5% alcohol

3 g/l residual sugars

5.30 g/l total acidity

SENSORY NOTES Nuvole is young, floral, fragrant and fruity, the perfect refreshment for summer days. Its pale body is scented with pineapple, apple and lychee, and refreshed with green notes of olive, citrus, basil and thyme. It offers itself temptingly, with the immaculate freshness of white flowers, while indulging in spicy effects with attractive citrus essences. Listen to it as its savouriness flows, touching you gently and telling you about the privilege of being a child of flowers and fruit.

PAIRINGS: It delights with raw fish and excels with salt-baked white fish, eggs with asparagus and raw vegetables. The ideal accompaniment for vegetable pasta dishes, pasta with pesto sauce, vegetable tortelli and pumpkin risotto, it is a winning combination with delicious sandwiches filled with mortadella or cooked ham, and with fresh summer salads made with tuna and eggs.

SERVING TEMPERATURE: 8°C.



Azienda Agricola Il Poggio di Francesca Federica Poggio
Frazione Rovereto, 171 – 15066 Gavi – (AL) - Piemonte – Italy

IMPORTED BY



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Etichetta Nera

Gavi Docg del Comune di Gavi - Rovereto

GRAPES: 100% Gavi

TYPE: Still white wine with controlled and guaranteed designation of origin.

SOIL: Moderately deep red soils from ferrallitic clays, gravels and sands, with neutral pH and good water retention.

TERROIR: The Rovereto area of the hills to the north of Gavi. Average altitude of 330 m.

PLANTATION: Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, easterly-westerly exposure.

CULTIVATION: Managed under conversion to organic methods, grassing in alternate rows, nutrition with manure, no leaf stripping.

HARVEST: The grapes are harvested into crates when fully ripe.

VINIFICATION: Soft crushing of the grapes, temperature-controlled fermentation in stainless steel tanks. The must rests on the fine lees until the spring following harvest, static fining and bottling with minimal addition of sulphites. Bottle-ageing for two months before sale.

ANALYTICAL DATA: 12.5% alcohol

2 g/l residual sugars

5.0 g/l total acidity

SENSORY NOTES Etichetta nera represents the full expression of the Rovereto terroir. Its straw yellow colour releases scents of cut grass, white flowers, medlar and yellow citrus fruits.

Creamy, citrusy and savoury on the palate, full of character and intense in its ability to convey tropical fruits and aromatic herbs. Very long finish with mineral persistence and hints of almond.

PAIRINGS: Perfect with all kinds of fish: sautéed clams, fish ravioli, spaghetti with anchovy sauce, cod and potato-crusting umbrine all say thank you! But that's not all: try it with borage tortelli, truffle tagliolini, shredded horse meat, eggs with truffle and rabbit with herbs... it's amazing how far its talents extend!

SERVING TEMPERATURE: 10/12°C



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