Wijnfiche

Tacchino | Gavi di Gavi DOCG
Italy — 2025

Domain
Tacchino
Monferrato is traditionally a famous wine region, in the Piedmont in Italy, where the vineyards cover the hills like a blanket. The Tacchino winery (around 25 hectares, half of which are planted with vines) is in the heart of this green area. The domain has the shape of a natural amphitheater, which protects the vineyards against the cold northern wind from the Alps. The southern location of the vineyards, the 'white' lime-rich soil, the relatively low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines.

Vinification
The grapes for this wine come from the slightly older sticks (25 years) with an average yield of 80 hl / ha. They are also harvested a little later. The fermentation takes place on stainless steel tanks, after a 36-hour maceration, for at least 3 weeks. There is a complete malolactic fermentation. The wine ripens for another three months in the bottle on the estate.

Taste
It is a light wine with fine non-expressive aromas. Half full with a good ratio between fruit and minerality. Not the most powerful wine, but lots of finesse.

Food pairing
Cheese - mozarellacheese | Salades | Scampi | Antipasta | Crustacea | Aperitif

General information
Type: White wine
Grape varieties: Cortese di Gavi
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8 °C
Taste profile: Aromatic fresh

