



## La Caplana Gavi Guido Natalino



**Wine:** GAVI DOCG and Gavi di Gavi

**Geographical region:** Piemonte, Italy

**Grape varietal:** Cortese grapes.

**Wine Description:** This wine is made with Cortese grapes, gathered from within the commune of Gavi. The color is golden with green reflections. On the nose is fragrant, fruity, with nuances of almond blossom. On the palate this wine is dry, soft, fresh and elegant, with a refreshingly clean finish. Enjoy it chilled and young.

**Winemaking Details:** Made from Cortese grapes this Gavi is only one of Italy's most delicate dry whites. It is often compared to French Chablis, since it has a graceful and flinty taste. Although the town of Gavi is located in Piemonte, Gavi wine is more closely associated with the seafood of Liguria, the nearby Italian Riviera.

**Food recommendations:** Suitable with all fish dishes, especially elegant preparations. Ideal with pasta and seafood sauces, especially Linguine with clam sauce. Try it with appetizers or as an aperitif. Great with fried fish, especially fried calamari.

**Awards:**

Gambero Rosso : 2 Bicchieri Rossi

Guida Espresso:

