

OTTOSOLDI OTTOSOLDI GAVI

GAVI • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Ottosoldi is a young Piedmontese winery founded by 2 talented and passionate brothers, Stefano and Massimo Moccagatta. They created 'Ottosoldi' as a niche brand that ties together tradition, terroir, and the production of quality wine. Their grandfather, who purchased the small plot of land they now cultivate to make this very wine, referred to the land as 'Otto soldi' (eight coins), the expression signifying that it was worth a fortune.

Wine Making

Hand-harvest in mid-September. Fermentated at controlled temperature 60 F (16° C) in stainless steel tanks and tonneaux barrels.

Food Suggestions

Pairs well with pasta, shellfish, appetizers and snacks, lean fish, and cured meat.

TASTING NOTES

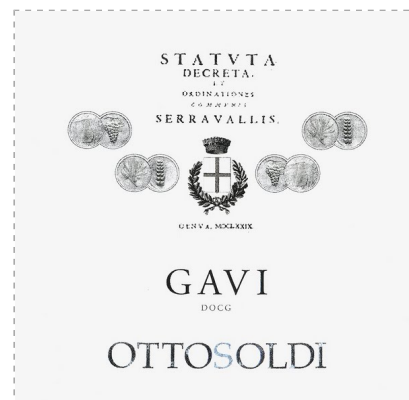
Shiny straw-yellow color. Floral scent with persistent notes of ripe fruit, tertiary perfumes which are a promise for longevity. Great freshness, full and rich flavor with mineral and sapid notes.

100% Cortese grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic-Farming
- ABV%: 13
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

