CASTELLO DI TASSAROLO

Marchesi Spinola dal 1367

ORSOLA

GAVI - D.O.C.G. ORGANIC

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

The large area planted with vines on the Castello di Tassarolo estate, and the relatively small number of bottles produced, allows us to carry out **ruthless selection in the vineyards,** aimed at achieving a quality product. The grapes are **manually gathered** in perforated crates containing a maximum of **19 kg.** They are brought to the winery and **immediately pressed** with the help of a modern pneumatic press. Only the cream of the must is transferred to the **thermostatically-controlled vats** for the start of the alcoholic fermentation. This is carried out at **controlled temperatures** without being hurried, and under constant analytical surveillance. With the complete transformation of the sugars into alcohol, the process is complete. We take great care **not to damage** its intrinsic qualities right up to bottling.

TASTING NOTES AND MORE

Colour
Straw yellow with marked green highlights.

Bouquet
Intense aroma with floral notes of orange blossom and camomile.

Flavour
Fresh, fragrant, light, lively and persistent.

Yeasts
Indigenous of our own grapes.

Alcohol
12 - 12,5% by Vol.

Total Acidity
Around 5,20 g/l

Production
40.000 Bottles

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

CONCLUSIONS

It is ideal as an accompaniment for fish dishes, rice, pasta, vegetables, white meat and cheese. Serve at a temperature of **9-10°C**